

# THE NATIONAL Provisioner

Leading Publication in the Meat Packing and Allied Industries Since 1891

1914 - 1941

ON THE OCCASION OF OUR

*Twenty-seventh*

A N N I V E R S A R Y



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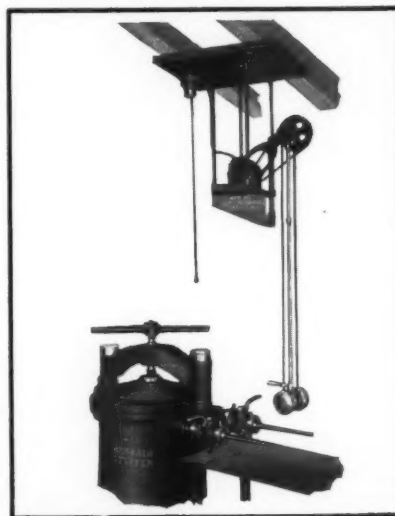
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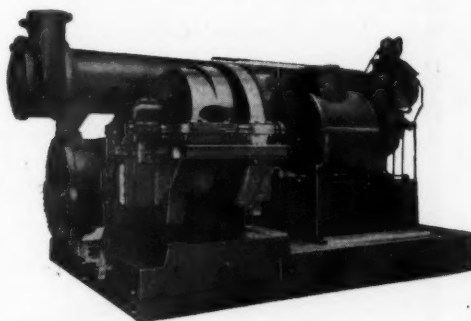
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# THE NATIONAL PROVISIONER



*The Magazine of the Meat Packing and Allied Industries*



Volume 104

MARCH 22, 1941

Number 12

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American Meat Institute

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The National Provisioner—March 22, 1941





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*Packaging Division, CELLULOID CORPORATION, 180 Madison Avenue, New York City. Established 1872. Sole Producer of Celluloid and Lumarith. (Trademarks Reg. U. S. Pat. Off.)*

*Visit Celluloid at the 1941 Packaging Exposition and be sure to see the display of meat packages. Stevens Hotel, Chicago—April 1st to 4th.*

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**ARMOUR'S  
NATURAL  
CASINGS**  
★

# THE NATIONAL PROVISIONER

*The Magazine of the Meat Packing and Allied Industries*

Volume 104

MARCH 22, 1941

Number 12

## More Light Needed

WHILE not unexpected, the revision of labeling, marking and other meat inspection regulations by the U. S. Bureau of Animal Industry in Amendment 15 to B.A.I. Order 211, Revised (see THE NATIONAL PROVISIONER of March 1) will necessitate the wholesale alteration by inspected packers of their printed labels, cartons, casings and cans.

In order to comply with one or another of the new provisions dealing with labeling or marking, packers report that they must change almost all their labels, wrappers, etc., by September 30, 1941, or, at the latest, by December 31, 1942. Most of the changes must be made prior to the first-mentioned date.

Compliance with the new regulations will cost the meat packing industry hundreds of thousands of dollars. Although packers who have been ordering label and container printing on a 90-day basis will not be caught with heavy stocks of useless material, they must spend large sums for new artwork, printing plates and forms. In addition to this expense, other packers face considerable loss through the forced junking of labels, cartons and cans which may not be used after the deadline early this fall.

In this situation it will pay the packer to make haste slowly. Many points in the new regulations involve radical changes in present labeling practice, while others are obscure—so much so that THE NATIONAL PROVISIONER and other agencies do not feel that it is wise to offer suggestions or counsel until these questions have been clarified by the bureau.

For example, the packer who seeks to bring his labels into line with the new regulations is faced with problems such as the following:

A ham is cured with salt, sodium nitrate, nitrite of soda and sugar. Is it fabricated from two or more ingredients? Must its label list these ingredients?

Must the packer print several sets of labels for certain canned meats and sausage if the formulas for these products are varied materially as market conditions dictate? Might not a blank space be left on such labels, and the different lists of ingredients be rubber-stamped in the space, according to the formula used in making the product?

How large should the prescribed inspection legend be?

Can the specific term "beef," when used in the list of ingredients, cover all types of muscle tissue

including chucks, clods, trimmings and shank meat?

These are only a few of the questions raised by the new regulations. Until they are answered it will be extremely difficult to work out label designs and statements with any certainty that they will meet the approval of the bureau.

Steps are being taken to obtain some clarification of the regulations; until this is done the packer should go slowly with plans for revising his printed labels, cartons, tags and casings.

• • •

## "—Who Help Themselves"

THERE is much to be said in favor of individual company effort as the logical solution to the lard problem.

Kuhner Packing Co., Muncie, Ind., whose new lard and lard merchandising program were described in the March 15 issue of THE NATIONAL PROVISIONER, is a case in point. Instead of waiting for the entire meat industry to get together on lard standards, iron out regional obstacles and agree upon a lard promotional program, Kuhner has "taken the bull by the horns" and tackled the problem itself.

Briefly, the Kuhner program consists of (1) an improved product with several strong selling points, (2) a handy, attractive container that the housewife will enjoy using and (3) a concerted advertising effort carried on through newspapers, radio, point-of-sale material and other media. There are hundreds of other packers throughout the country who could make the same general approach to the problem, varying the details according to their own local conditions.

The present situation of lard in the meat industry proves, once again, that "everybody's business is nobody's business." Everyone in the industry would like to see something done about lard, but many are inclined to regard it as a national headache which must be attacked on nothing less than a national scale. As a matter of fact, a packer distributing his product within a relatively small area should not have to worry about the lard situation 500 miles or 1,000 miles from his own market. That's another packer's worry.

In the final analysis, the redoubtable "lard problem" we hear so much about is really a host of local, individual lard problems. The sooner each packer makes up his mind to do something about the situation in his own territory, the sooner this leading bugaboo of the meat industry can be whipped.

# PRODUCING A GOOD RENDERED PORK FAT

By JOHN P. HARRIS  
Industrial Chemical Sales Co.

## White, Sweet Fat Made With Care and Simple Process

**T**HE recent ruling whereby certain edible pork fats are to be segregated from pure lard production, and marketed under the name of "rendered pork fat," appears to the writer to be an unfortunate example of bureaucratic muddling.

It might be rather amusing except for the fact that it tends to discriminate against those small packers who do not produce sufficient raw materials for rendered pork fat to make it worth their while to produce and market this special grade. Consequently, they simply let these fats go into inedible grease, thus losing the differential which larger packers are able to obtain.

Presumably this ruling was the result of an honest demand for improvement in the quality of pure lard. This has been a matter of concern to many agricultural groups for some time, due to the fact that some of the better brands of the one-time "lard substitute" vegetable shortenings, have now advanced to a position where they command prices far above pure lard.

But the U. S. Bureau of Animal Industry, the Farm Bureau, and others who really desire to improve the status of pure lard, will do well to examine closely the reasons why vegetable shortenings have attained their present enviable price differential over pure lard.

### All Types of Oils Used

The edible oil producer did not achieve his present success only through selection of his raw material. He was not forced to accept a ruling that only choice cottonseed oil, produced in dry seasons and milled under ideal conditions, should be used. On the contrary, all crude cottonseed oil may be used in the manufacture of vegetable shortening



PRIME STEAM RENDERING IN MIDWEST PLANT

—even oil with high free fatty acid, produced in a wet season from heated seed.

If product is to be graded, it is done by the individual shortening manufacturer as he sees best. Similarly, the grading of edible lard should be left to the meat packer, because, either all edible pork fats should be utilized in lard, and the finished product graded on the basis of its approach to a standard of perfection, or else these lower classes of fats are inedible and should be so marketed.

*Grading of fats is in no sense a function of the bureau and the original Meat*

*Inspection Act did not intend that it should be!*

The vegetable oil industry worked out production methods which made it possible to overcome all the objectionable features inherent in its raw material. The industry did a splendid job and today the best vegetable shortenings are colorless, odorless, workable and stable, with a very high smoke point.

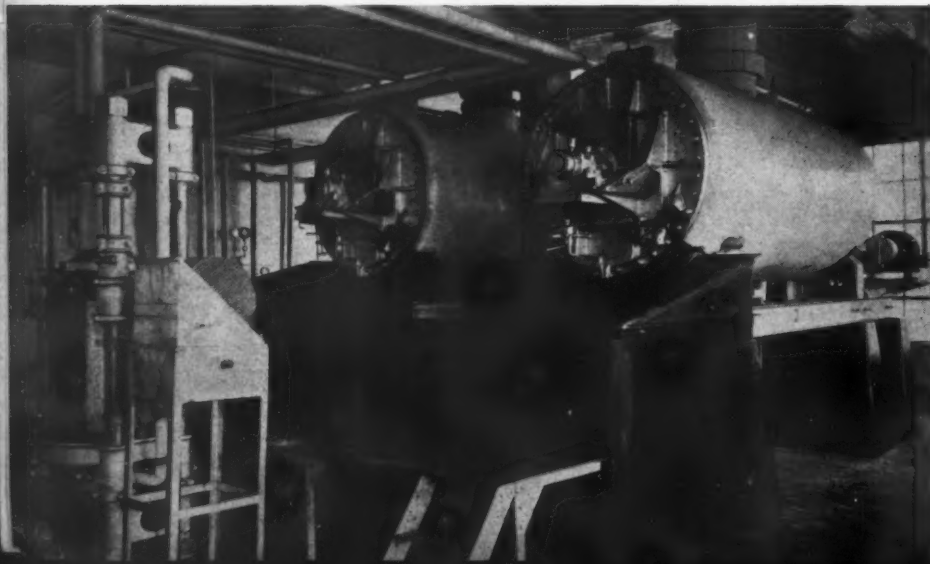
In order to accomplish this, high temperature, high vacuum deodorizing, selective hydrogenation, complete neutralization, and other equipment was installed at considerable expense. It was then operated under the supervision of well qualified technicians.

If pure lard is ever placed on an equally high basis it will not be brought about by mere selection of fats. *It will be accomplished only through adoption of better operating procedure in the lard producing plant!*

Those who have processed both pure lard and vegetable shortening in the same plant in the past (either manufacturing the shortening from a mixture of cottonseed oil with oleo stearine, or from a mixture of cottonseed oil with fully hydrogenated oil), will recall that the pure lard appeared to possess keeping quality comparable with the vegetable shortening.

Those who believe the ascendancy of present day vegetable shortenings over pure lard is due to the fact that the crude cottonseed oil is much better than freshly rendered pure lard, are not well informed.

### DRY RENDERING SETUP





Let us compare crude cottonseed oil as a raw material with rendered hog fat.

1.—Lard is white but contains some traces of other constituents of blue green and red color. Cottonseed oil (crude) can be almost any color to very dark brown.

2.—Lard contains 0.3 per cent to 0.7 per cent free fatty acid. Cottonseed oil may also contain about the same range of fatty acid.

3.—Pure lard has a none too objectionable meaty flavor and odor. Cottonseed oil has a vegetable taste and odor.

The current situation with regard to lard processing reminds us strongly of the brash young subscription salesman for a farm weekly, filled with the enthusiasm of youth and inexperience, who arrived in a small Georgia town. There he encountered a farmer leaning against a building who was the epitome of inanimateness. Our hero gave him the works; among other things he said:

"By following the advice in our paper your chickens will triple their egg production. You will grow two bales of cotton to the acre instead of one. Your livestock will fatten faster and eat less. . . ."

The yokel didn't bestir himself to comment until the salesman was all through. Then he said, "Son, yo're wastin' yo' time. I already knows how to farm twict as good as Ah'm doin', so why should I take yo' papah?"

The meat packing industry assuredly knows how to make lard 100 per cent better than it is making it, but from sheer inertia the packers are, with very few exceptions, doing very little to improve it!

This seems a likely time for the industry to move toward improvement in pure lard and pork fat production.

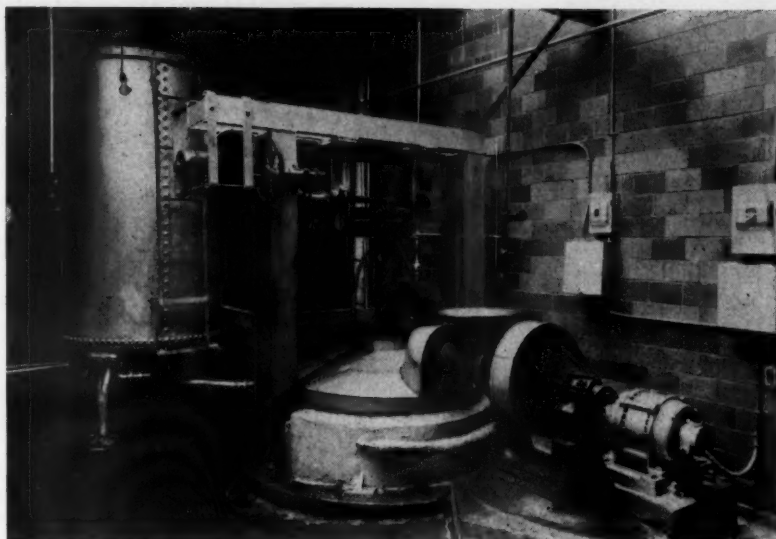
### Difficulties Encountered

In rendered pork fat meat packers are confronted with a material which is more difficult to make into a reasonably acceptable shortening. Since this new rendered pork fat is considerably darker in color, higher in free fatty acid and stronger in taste and odor than normal lard, it seems desirable to set forth some operating methods for producing a really satisfactory and marketable rendered pork fat.

At the same time, we should bear in mind that these are the same methods which should be used in producing pure lard of higher quality, were it not for the fact that many meat packers are content to "get by" with lard which they know is inferior to the best which can be produced from their fats.

Rendered pork fat, as constituted under the new ruling, includes sweet pickle fats which are definitely lacking in stability and are high in color, odor and free fatty acid.

Some other fats which heretofore went into pure lard, and which may contain a good measure of natural antioxidants are also included in rendered pork fat. Almost all of these segregated fats are somewhat darker and more



OPEN KETTLE RENDERING INSTALLATION

odorous than fats which are rendered to make lard.

Production processes for rendered pork fat should concern themselves largely with the reduction of color, odor and free fatty acid, as well as with producing as stable a product as possible. First of all, these fats should be washed thoroughly and rendered as soon as possible. Prior to rendering, they should be kept thoroughly chilled so as to suffer the minimum of decomposition.

### No Frying or Stewing

In rendering, the cellular fatty tissue, skin and other material extraneous to the fat, should be separated from it as quickly and completely as possible and at very low temperatures. As a result of such separation, the tissue and other extraneous materials do not "fry" or "stew" in the fat and impart their strong odors to the rendered pork fat.

In one process the fats, as they melt with heat on the jacket of the cooker, drip into a lower compartment and are immediately disassociated from bone, tissue, etc. This method has a further advantage in that the fat can be ren-

dered, refined and dried in one simple operation by adding sufficient soda solution and powdered activated carbon in the bottom compartment of the cooker to neutralize completely the free fatty acids, as well as to remove color and odor.

When rendering is complete the lard is pumped from the cooker and filtered, completely decolorized, deodorized and neutralized, ready for packaging. This is accomplished without the destabilizing action common to ordinary neutralizing and bleaching with fullers earth.

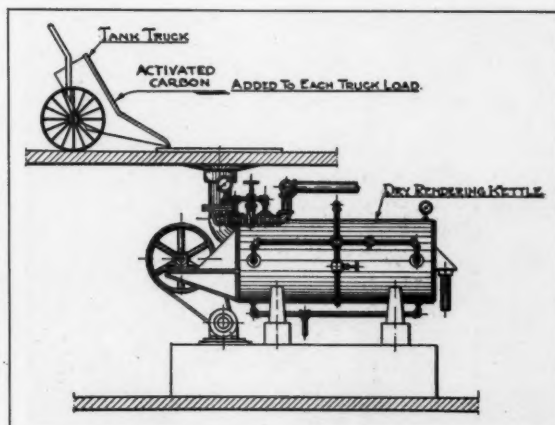
Such units are available in sizes which will render from 300 lbs. to as high as 10,000 lbs. of fats per batch. Packers who use this equipment for processing rendered pork fat may find that their product is better than regular dry rendered or prime steam lard in color, flavor, odor, smoke point, and neutrality. A picture of such equipment, ready for installation for production of rendered pork fat in a large midwestern meat packing establishment, is shown here.

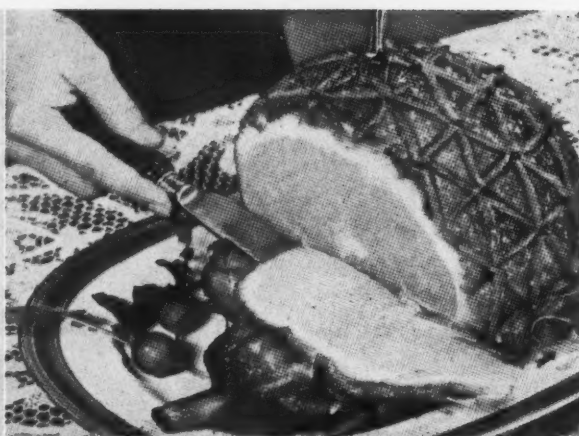
Packers equipped to produce only

(Continued on page 33.)

### ADDING CARBON IN DRY MELTER

Clear, colorless and brilliant dry rendered pork fat can be obtained when activated carbon is added to the raw fats as they are charged into the melter. Activated carbon may also be added to the fat charge in the prime steam tank with good results. It is better to add the carbon in the rendering vessel than in a "clay kettle."





#### RETAIL STORE BANNER

This colorful over-the-wire banner will go up in thousands of retail meat stores on March 26 to tie in with the two-page color spread with the same theme which will appear in Life magazine on April 4. The advertisement, banner and other material are being used in current promotion of ham for Easter—the greatest effort ever put behind this popular pork cut.

## Ad Drive Effort Concentrated on Ham

WITH the Easter ham campaign of the meat industry getting well under way, the sales forces of meat packing companies and retail establishments are organizing to take advantage of the largest ham promotion ever undertaken.

The American Meat Institute points out that ham is popular in all seasons of the year. It has a delicious flavor, and is handy to keep in the refrigerator for quick use upon any occasion. It will almost sell itself at any time, and packer salesmen expect the special advertising and merchandising support to result in new volume records.

The first of a series of three magazine advertisements will appear next week to introduce the campaign and the others will follow with new suggestions for serving ham for Easter dinner and for utilizing leftovers. These advertisements are designed to increase the sale of whole and half hams as well as smaller portions.

#### Point-of-Sale Promotion

Several points emphasized in the national advertisements are being repeated by dealers through point-of-sale merchandising in an effort to tie in their promotion of ham with the na-

tional campaign, and also with the story of the economy and nutritive value of all meat which is being told in other industry advertising.

In stressing the economy of ham, housewives are shown how they can use a whole or half ham right down to the bone and at the same time introduce variety into their menus. New recipes which every housewife will be eager to try make it easier for retailers to put more ham on every table more often.

Newspaper and magazine advertisements also tell of the many necessary food elements found in ham. Like all pork, it is an important source of the B vitamins, particularly vitamin B<sub>1</sub>, body-building proteins and certain essential minerals, including iron, copper and phosphorus.

Supporting advertising and merchandising by retailers form an important part of the ham promotion. To aid in this phase of the campaign, the American Meat Institute is providing beautiful over-the-wire hangers in full color which tie in directly with magazine advertisements and mats suitable for use in newspaper and handbill advertising.

Advertising messages to the meat and grocery trade in trade journals inform

retailers of the big ham advertising plans; other advertisements tell home economics teachers and their students about this popular cut of meat. Even the head of the American household, who too often has little more than an academic interest in food advertising, is given some helpful hints on carving.

Ham is in the spotlight. Advertising will shout its virtues from the house-tops. Meat packers and retailers will be featuring ham sales. And consumers will be learning that it is one of man's best foods for Easter, for any holiday, and for everyday eating.

#### Livestock Pickup Favored By Secretary of Agriculture

Truck pickup of livestock by the railroads should be encouraged rather than discouraged, the Secretary of Agriculture contends in a brief filed recently with the Interstate Commerce Commission in No. 28216, pickup of livestock.

Such pickup service was inaugurated by western railroads several years ago; livestock was transported from farm to market at the regular rate when the producer's farm was located within a designated distance of a rail station. The Interstate Commerce Commission decided in 1940 that the rates and service were unlawful, but has reopened the case for reconsideration.

The Secretary says in his brief that the cancelled service was one which the farmers and livestock producers have needed for many years. "We are firmly of the opinion," continues the brief, "that the rail carriers should be given every opportunity to compete for farm traffic and that the farmer should be given every opportunity to use the facilities offered by the rail carriers; also that the farmer should be provided with as modern and complete transportation services as are now afforded the merchant and manufacturer located within the corporate limits of the city or within the one-mile area."



#### FOUR MEAT CAMPAIGNERS

B. C. Darnell (left) of Swift & Company, Portland chairman of advertising drive activities, is mighty pleased with the way meat is marching, as are Homer Davison, vice president of the American Meat Institute, Aled Davies of the Institute staff, and Dave Williamson, Institute field representative for the northwestern territory.

# MEAT HOLDS HIGH RANK AS SOURCE OF PHOSPHORUS

By C. ROBERT MOULTON  
Consulting Editor, *The National Provisioner*

## XIV.

**P**HOSPHORUS is needed with calcium for the bones and teeth, but it is also needed for the blood and other body fluids, as well as for the construction of certain proteins found in the nucleus of each body cell. It is present in greatest quantity in the teeth and bones where it forms from 3 to 5 per cent of the total substance. It is also present in muscles and glands to the extent of two to three tenths of 1 per cent or more. Thus phosphorus is more widely distributed throughout the body than is calcium, and a smaller proportion of the total amount of this material (about 70 per cent) is found in the bones and teeth.

Again, as in the case of calcium, the daily requirement of phosphorus has been determined by measuring total daily losses from the body. A better method of judging the need for phosphorus is to determine how much is required daily to maintain a positive balance of phosphorus (an excess of intake over losses). In a large number of balance experiments with men and women, it was found that the phosphorus needed varied from 0.52 to 1.20 grams daily with an average of 0.88 gram for a 70-kilogram (155-lb.) person. For growing children the requirement was found to be between 1.16 and 1.46 grams per child per day.

### Sources of Phosphorus

Adults require more phosphorus than calcium, while the needs of growing children for the two elements are more nearly equal. This is because the growing child requires large amounts of calcium for building its skeleton. It is rather important, then, to consider the ratio of calcium to phosphorus in the diet at different ages. With the growing child the ratio should be near the 1:1, but for the adult it should be more nearly one part of calcium to two parts of phosphorus (ratio 1:2).

A list of foods which are excellent sources of phosphorus includes meats, fish, eggs, milk and milk products, certain cereal grains, legumes, and certain nuts. However, the presence of much fat in these products makes it necessary to place the food among the good sources.

The U. S. Department of Agriculture has listed the following foods as good sources of phosphorus: Almonds, French artichokes, pearled barley, broccoli, Brussels sprouts, American and cottage cheese, clams, corn and corn meal, cress, hazel nuts, kohlrabi, fat meats, oatmeal, peanuts, peas, pecans, brown rice, rye

flour, walnuts, and wheat and its products.

The percentage of phosphorus in typical foods is given by Dr. H. C. Sherman in his book on the "Chemistry of Food and Nutrition." The following table is arranged from his data.

PHOSPHORUS CONTENT OF TYPICAL FOODS

Food	Pct. Phosphorus in Edible Portion
Cheese, hard	0.701
Beans, dry	0.463
Almonds	0.451
Wheat, whole	0.374
Liver	0.368
Cheese, cottage	0.263
Eggs	0.224
Beef, lean	0.204
White flour	0.101
White bread	0.097
Milk	0.093
Broccoli	0.088
Kale	0.067
Dates	0.056
Potatoes	0.053
String beans	0.050
Turnips	0.047
Celery	0.046
Beets	0.042
Carrots	0.041
Asparagus	0.040
Cherries	0.030
Bananas	0.028
Oranges	0.021
Apples	0.012

An additional and better method of evaluating foods as sources of phosphorus involves comparison of the quantities furnished by average servings of the foods. This method places the meat foods at the head of the list with milk, cheese and eggs—all important sources of phosphorus. The figures in the following table are based on a chart prepared by the National Live Stock and Meat Board.

PHOSPHORUS CONTENT OF SOME COMMON FOODS

Food	Size of Serving	Milligrams of Phosphorus
Liver	4 oz.	340-417*
Lean meat	4 oz.	235
Veal	4 oz.	234
Pork	4 oz.	235
Fish	4 oz.	225
Lamb	4 oz.	217
Pork	4 oz.	207
Beef, rib	4 oz.	198
Heart, Kidney, Sweetbreads	4 oz.	198
Milk	7 oz.	162
Oysters	3½ oz.	144
Cheese	½ oz.	125
Beans, Peas, Lentils	1 oz.	107
Eggs	1 egg	80
Oatmeal	½ cup, cooked	64
Potatoes, Cauliflower, Turnips, String beans	3½ oz.	55
Nuts	½ oz.	54
Bread	1 slice	45
Carrots, Beets, Tomatoes, Cabbage	3½ oz.	36
Fruit, dried	1 oz.	36
Fruit, fresh	3½ oz.	28

\*The percentage of phosphorus in beef liver varies from about 0.300 per cent to as high as 0.368 per cent, depending on age and state of nourishment of the animal. Dr. Sherman's figure of 0.368 per cent is too high for a safe average.

With the daily need for phosphorus running between 1.16 and 1.46 grams for a growing child, it would appear that two servings of a meat type food (400-500 milligrams) and a quart of milk (576 milligrams) daily should about satisfy its needs for this element. Other foods would raise the total to the full amount required.

In the case of an adult, it is interesting to calculate the phosphorus supplied by the meals of modest size dis-

cussed under calcium. Thus, a breakfast of one serving each of orange, oatmeal, egg and toast would supply 217 milligrams of phosphorus. A luncheon of one serving each of milk, bread, fish, string beans and fruit would furnish about 515 milligrams. A dinner which included one serving each of meat, potato, other vegetable, apple pie and cheese would furnish about 444 milligrams. These figures add up to 1,176 milligrams, or 1.18 grams.

One might conclude from the figures given above that there probably is no shortage of phosphorus in the diet of the average city or village American. However, the case may be greatly different for those who have peculiar eating beliefs and habits, and who confine their diet to foods shown in the lower part of the preceding table.

The use of meat foods makes it easy to supply one's daily need for phosphorus.

## Truck Loaders, Mechanics, Helpers Subject to ICC

According to a recent decision by the Interstate Commerce Commission, mechanics, loaders and drivers' helpers employed by private motor carriers (manufacturers, meat packers, etc. operating their own trucks in interstate commerce) are subject to the commission's authority to prescribe qualifications and maximum hours of service.

The commission also determined in Ex Parte MC-2 and MC-3 that all other private carrier employees are outside the commission's jurisdiction, since their duties do not affect the safety of operation of motor vehicles.

The new decision means that the working hours of mechanics, loaders and drivers' helpers, as well as those of the truck drivers, for packer trucks operating in interstate commerce, will be regulated by the ICC rather than by the Wage and Hour Division under the wage-hour law; the minimum wage scale prescribed by the latter law will still apply to these employees.

The commission announced that a further hearing will be held to determine what regulations should be prescribed for those employees, other than drivers, over whom it has jurisdiction.

## FSCC Buys 11,742,000 lbs. of Lard and Asks for More

First lard purchase by the Federal Surplus Commodities Corporation under its renewed buying program totaled 11,742,000 lbs., with awards distributed among eight packers, and the agency late this week asked for new offerings. The initial purchase was made under announcement FSC-2 at unnamed prices. It is reported that the lard is to be packed in 56-lb. export boxes, probably for shipment to the United Kingdom.

Names of the companies receiving the







## GROWTH OF CONSUMER DEMAND TO CONTINUE

Additional improvement in consumer demand for meat and other farm products is indicated for the next few months, but gains from now on are likely to be more gradual than during the last half of 1940, the U.S. Bureau of Agricultural Economics reported this week in its monthly analysis of the demand and price situation.

Growing direct effects of the defense program on industrial activity, employment, and consumer income are indicated by the rapid increases in defense expenditures. These rose from a daily average of \$7,000,000 last September to \$21,000,000 in February. The addition to producers' inventories, resulting from forward buying in anticipation of later shortages or higher prices, was a far more important factor in the rise of manufacturing activity during the last half of 1940 than was the rise in defense spending.

Recently, however, increases in defense spending have become larger relative to increases in factory inventories, and in January were perhaps 70 per cent as large. If defense expenditures are still increasing when inventory building slows down, the effect of the latter on productive activity may not be noticeable, particularly if the change in inventory policy is gradual. This prospect favors further improvement later this year in consumer purchasing power and demand for farm products.

It seems unlikely that industrial production will rise as much from now on as prospective increases in defense spending and exports of armaments might indicate. This is due to two factors: 1) Many plants producing machinery, armaments, etc. are operating at near-capacity; 2) Business buying for inventories must slow down.

Exports of farm products reached a new low in January, but the possibility of supplying some British needs suggests an increase in food exports within a few months.

Wholesale commodity prices are again moving upward, according to the Bureau of Labor Statistics daily index of 28 basic commodity prices, and now are the highest since the outbreak of war in Europe. Growing defense needs have necessitated priorities and export restrictions on additional commodities within the past month. Rising labor costs are an important factor pointing to an advance in commodity prices. Further advances in the level of wholesale prices are in prospect.

## CHAIN STORE SALES

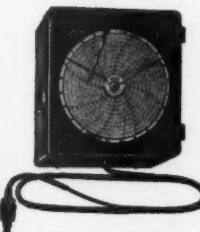
Sales of American Stores Co. for the four weeks ended March 1 were \$10,536,396 compared with \$9,773,120 in the 1940 period, an increase of 7.8 per cent. Sales in the first eight weeks of the year totaled \$22,386,501, an increase of 5.2 per cent over the \$21,282,962 volume in the same period last year.

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MOTOCO Indicating Thermometers have rigid stem for direct mounting or capillary tubing for remote reading. Priced from \$20.



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# MOTOCO

## INDUSTRIAL THERMOMETERS

# Apparatus for Measurement of Liquids' Specific Gravity

**A**N INEXPENSIVE and accurate method of measuring specific gravity of brine or other liquids is by use of a gauge measuring the differential head of a constant level of the liquid relative to the same level of pure water. Installations of this type are in successful operation.

A standard differential pressure gauge is used in conjunction with the equipment designed to maintain a constant level of liquid and water above fixed datum lines. The accompanying sketch shows the arrangement.

The sampling tubes are easily fabricated and can be made of sheet metal. Each is of 2- or 3-in. diameter and about 15 in. long. Lower ends are gradually reduced to the size of the sample lines, and suitable baffles are placed above the conical sections. These baffles may be omitted if the liquid tends to clog.

Tops of the tubes are rounded smoothly. Catch basins with return lines are soldered near the tops to dispose of overflow. This apparatus provides for the constant levels which are measured by the standard differential gauge. The lines from the gauge extend into the tubes and datum lines are maintained at the open ends by com-

pressed air. Pressure regulators and filters are necessary to maintain a stream of bubbles from the gauge lines.

Sampling tubes should be mounted as near as possible to the apparatus from which the sample is drawn. Extreme care should be taken, however, to select a rigid support. This is important because of the small tolerance of level. Gauge lines extend about 10 in. into sampling tubes; this distance varies somewhat with the application. These lines should also be as rigid as possible at the open ends.

The instrument can be mounted at any convenient place. Compressed air line is equipped with a suitable filter for drying and a pressure regulator. Branch to each gauge line is equipped with a fine needle valve for exact regulation.

The idea behind the apparatus is that, with a constant level of liquid, readings will vary with the change in fluid head. For example, assume that pure water is being sampled in both tubes. The reading is zero because equal levels and equal fluid heads oppose each side of the differential gauge. Then assume a fluid of greater specific gravity is drawn into one of the sampling tubes. As this is done a positive

differential is set up directly proportional to the specific gravity of the heavier liquid.

The water sampler may be used to compensate for temperature changes in aqueous solutions or suspensions by maintaining the water at the same temperature as the liquid. This is done by placing coils of the water supply line in container of fluid being measured.

The range of specific gravities which can be measured with this apparatus is limited only by the ranges of differential pressure gauges and the accuracy with which the sample levels can be controlled. The equation for obtaining the range in terms of differential pressure for any installation, using pure water as the reference liquid is:

$$R=h(G-1)$$

where R is range of gauge, h is level of samples (see sketch) and G is the maximum specific gravity of the liquid to be measured.

Assuming the distance h of an installation is 10 in., and the maximum specific gravity will be somewhat less than 1.1, then the range of the gauge will be 10(1.1-1) or 1.0 in. of water. Liquids lighter than water can be measured in the same manner.

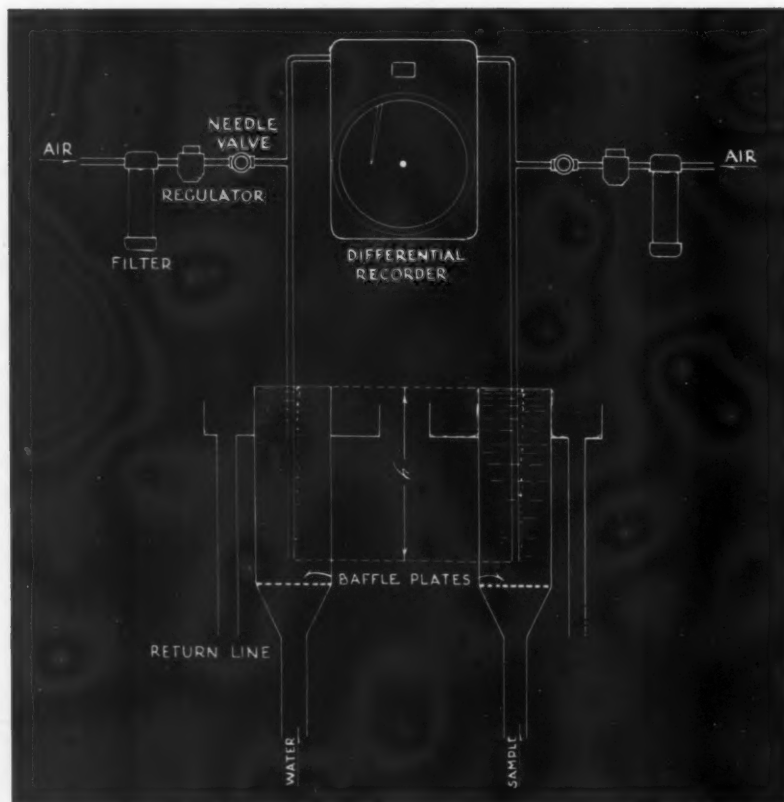
Very accurate gauges are available with ranges as low as 1 in. of water. Accuracy in controlling the level depends upon the installation and the technique and cannot be predicted; however, any installation can be calibrated empirically. Generally it will be found most convenient to select the point on the scale which records the optimum specific gravity and then read departures from this point arbitrarily.

Installations have been made to control the density of liquids. An air-operated control system is incorporated with the recording gauge to maintain the specific gravity at any desired point. The control system operates a diaphragm valve to admit water, or a concentration of the liquid measured, to the process. Several types of air-operated controlling instruments are available to give exact regulation.

## CLEANING GLASS TUBES

Dirty glass tubes, especially boiler gauge glasses, have always been a source of annoyance to power plant men and chemists. One of the best ways to clean glass tubes is with dilute hydrofluoric acid. Extreme care should be exercised in its use, as hydrofluoric acid dissolves nearly all substances, including glass. It does not dissolve lead and is usually kept in lead containers.

Soak the glass in a 5 per cent solution of the acid from 15 to 20 minutes; then wash and rinse in clean water, preferably running water. Blowing out with filtered compressed air will assist further, but usually results are good without the blow finish. Nitric acid, also, does very well, but hydrofluoric acid is better.



# California Meat Inspection

## Volume Gained During 1940

**B**REAKING all previous records, more animals were slaughtered and more meat food products prepared under state, state-approved or federal inspection in California during 1940 than in any



A. G. BOYD

previous year, according to the annual report of Dr. A. G. Boyd, assistant administrator of the Division of Animal Industry of the California State Department of Agriculture. Total number of animals slaughtered in the state during the year was 391,000 head greater than in 1939.

It is estimated that 95 per cent of the meat and meat food products consumed in California is now produced under federal, state or state-approved municipal inspection. The remaining 5 per cent is exempt from inspection. The state law provides that meat inspection shall be mandatory in counties having a population of 27,000 or over.

California per capita consumption of meat in 1940 was 151 lbs., according to the report. This shows a considerable increase over the 1939 estimate of 139 lbs. and is well above the nation's average (estimated at 141 lbs.).

### Extent of Inspection

At the close of the year there were 431 establishments operating under state or state-approved meat inspection, a decrease of five from the total reported at the close of 1939. Inspection was conducted in 126 cities located in 40 counties, and was performed by 168 state inspectors, an increase of 14 over the number employed during 1939.

Total number of animals slaughtered in the state during 1940 under state, state-approved or federal inspection numbered 6,613,918, which exceeded the 1939 total of 6,223,000 head and was also 600,000 head above the 1938 level. The 1940 total was apportioned as follows: State inspection, 3,417,000; state-approved inspection, 700,730, and federal inspection, 2,180,703.

During the year, 100,067,941 lbs. of meat food products were manufactured under state inspection and 97,840,514 lbs. under approved inspection. The combined increase in meat food products over 1939 amounts to approximately 11,722,018 lbs. A total of 6,675,039 lbs. of fresh and processed meat was condemned in establishments operating under state and state-approved inspection.

Losses of cattle livers because of

flukes amounted to 623,194 lbs. under state inspection; it is likely that losses in plants under federal and approved meat inspection were comparably large. During the year a program was inaugurated which, it is hoped, will result in some salvage from fluky livers by treating them so they may be used for fish food.

According to the report, 2,654 samples of various meat, meat products and miscellaneous materials (oils and fats, cereals, curing materials, etc.) were examined during the year by the meat inspection laboratory. Of this amount, 494 failed to pass, due largely to the presence of excessive or undeclared milk product, excessive nitrite or nitrate, excessive added water or to rancidity deterioration.

At the request of the California Department of Agriculture, Dr. A. N. McGregor, inspector in Charge for the U. S. Bureau of Animal Industry at Kansas City, Kans., was assigned to make a survey of California's meat inspection. At the conclusion of a 60-day survey, Dr. McGregor reported that real progress was being made in improving structural conditions, oper-

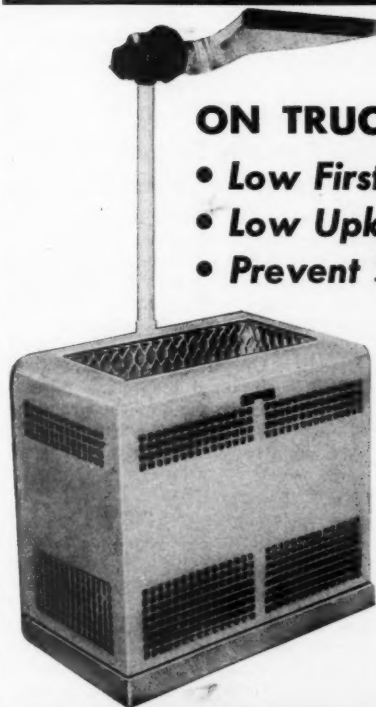
ating methods and the conduct of inspection. In part, his report was as follows:

"It is apparent that meat slaughtering plants of the more undesirable kind are progressively being eliminated and more or less extensive improvement of the plants of the type which still do not conform to the highest standards is being effected, or has already been accomplished. It is felt, therefore, that strict adherence to the present policy will result in elimination of the undesirable plants within a reasonable time. It should be mentioned in this connection that no case came to light in which the requirements of the department appeared unreasonable or excessive."

At the close of the year, the state was maintaining supervision over 14 approved municipal inspection systems covering 175 establishments. At the request of the board of health commissioners of Los Angeles, state inspection of 65 establishments in that city was inaugurated on November 1. They had formerly been under local approved inspection.

### FINANCIAL NOTES

Directors of John Morrell & Co. have declared a dividend of 50c per share on the common stock, payable April 25 to stockholders of record on March 29.



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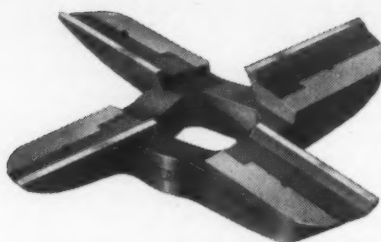
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## Tee-Pak To Aid Packers In Revision of Labels

To help packers and sausage manufacturers with problems arising out of the new B.A.I. regulations on marking and labeling, the Transparent Package Co., Chicago, has worked out a plan whereby it will prepare sample Tee-Pak casings for its customers in conformity with the new regulations. The processor may then submit the casings for sketch approval to the Bureau of Animal Industry.

In a circular outlining the procedure by which Tee-Pak will aid its customers, E. O. Johnson, vice president and sales manager, said, "We have given careful thought to the matter of developing the most simple method of arranging for the handling of the necessary design changes on Tee-Pak casings. We believe that the procedure outlined . . . will assist in maintaining the greatest possible accuracy and should serve to complete the handling as quickly as possible."

Under the procedure described the packer or sausage manufacturer would:

- 1) Procure a set of seven casings for every product manufactured; 2) Obtain a list of ingredients of every item manufactured; 3) On a card or slip of paper, typewrite the name of the product and below it the list of ingredients arranged in the order of their predominance; 4) Attach the slip to the corresponding set of seven casings and mail them to Tee-Pak.

Casings will be prepared in manner to conform to new regulations and returned to sender for submission to the B.A.I. for sketch approval.

## One Remedy Suggested for Interstate Trade Barriers

A cooperative federal and state program patterned after the federal-state grading and inspection programs would be one means of eliminating some of the most serious trade barriers affecting agricultural products, according to F. V. Waugh, U. S. Bureau of Agricultural Economics. Uniform federal-state labeling, packaging and inspection regulations would solve some of the problems interstate packers have encountered in recent months, particularly in regard to the states.

Until about 25 years ago, said Mr. Waugh in the bureau's February issue of *The Agricultural Situation*, non-uniform grades for farm products presented many serious trade barrier problems. In the last 25 years this situation had been improved greatly through a program developed and carried out jointly by the federal and state departments of agriculture. Continuing, he said, in part:

"This program has accomplished two things: 1) It has brought about gradually more and more uniformity in the standards and grades used throughout the country; 2) it has provided an inspection service whose certificates of

quality are accepted as passports in interstate commerce. A certificate showing that a carload of potatoes has been inspected and is up to the U. S. No. 1 standard is now accepted in any part of the country as an indication of the actual quality.

"This standardization and certification service has virtually eliminated trade barriers that once existed because of differences in grading requirements and in inspection techniques for some of the principal agricultural products. . . .

"A program of the kind proposed here would go far toward eliminating the worst trade barrier features of grades and standards, sanitary inspection, quarantines, and registration and licensing. It would not take care of some other important trade barrier problems, such as discriminatory laws and regulations on alcoholic beverages, discriminatory taxes such as those imposed on margarine, nor discriminatory laws and regulations in the field of transportation. There probably is no one panacea which will solve the whole trade barrier problem."

## STREAM POLLUTION BILL

A new stream pollution control bill has just been introduced in Congress by Representative K. E. Mundt. The measure (HR 3778) would create a water pollution control division in the Public Health Service. This agency would make surveys and plans, encourage state cooperation, authorize interstate agreements for pollution control and authorize RFC loans to states and municipalities for construction of sewage-disposal and other pollution-control works.

A number of stream pollution bills have come before Congress in recent years and, in some cases, have been passed by the House and Senate. The two houses have found it impossible to agree on such legislation; an amendment by Mundt in a bill last year resulted in a deadlock between Senate and House conferees.

## JANUARY UNEMPLOYMENT UP

Total unemployment in the United States rose from 6,935,000 in December to 7,664,000 in January, an increase of 729,000 persons, according to preliminary estimates prepared by the division of industrial economics of the Conference Board. However, total employment during January was 47,757,000, being 2,151,000 greater than in the same period last year.

Although most industries showed a decline in employment after the larger-than-normal increase during the Christmas holiday season, employment in the agricultural and service industries gained during January. Agricultural employment increased by 192,000 and the service industries employed 109,000 more workers.



## MEAT FIELD AS SUGAR USER

The United States meat packing industry in 1939 used 52,290,600 lbs. of sugar of all types, valued at \$2,344,996, according to preliminary figures compiled from returns of the census of manufactures for 1939 and released by the Bureau of the Census. This compared to a grand total of 4,634,711,857 lbs. of sugar, valued at \$211,622,919, used by the nation's food products industries in that year.

Relative amounts of different types of sugar used by the meat packing industry in 1939 are given in the report as follows:

	Beet sugar, M lbs.	Cane sugar, M lbs.	Corn sugar, M lbs.	Total M lbs.
Meat packing and custom slaughtering industry, wholesale .....	12,296	30,635	3,131	46,062
Sausage, prepared meats and other meat products, not made in meat packing establishments .....	332	4,893	1,004	6,229

## WILSON SMOKED TURKEYS POPULAR

Smoked turkeys, capons and geese are among the newest delicacies being produced by Wilson & Co. at its Chicago plant. The unique, pleasing flavor of the smoked fowl is reported to be winning them a place in leading restaur-

ants and hotels, as well as in quality retail meat markets in many sections.

The fowl are regular Certified top grade birds from government inspected poultry plants, processed by special curing and smoking methods developed by Wilson & Co. after considerable research. Admirably adapted to parties, buffet suppers and similar occasions, the smoked fowl are ready to eat when purchased and may be served without delay.

Finished weights of the turkeys run about 7 to 15 lbs.; capons, 5 to 6 lbs., and geese, 7 to 9 lbs. Neatly encased in cellophane wraps and packed in boxes, the birds retail at around \$1 per lb. Wilson & Co. is distributing the popular new products through its regular branch house and car route facilities.

## FLASHES ON SUPPLIERS

PACIFIC LUMBER CO.—Appointment of Harry I. Quinn as sales engineer representing Palco Wool (redwood bark) insulation in the Atlantic states has been announced by Edric E. Brown, manager insulation division, Pacific Lumber Co., San Francisco, Calif. Mr. Quinn will have his headquarters at 122 E. 42nd st., New York City.

YORK ICE MACHINERY CORP.—A series of 38 sales meetings for its branch and distributor organization throughout the country has been announced by the York Ice Machinery Corp., York, Pa.

## Wrapped Meats Would Bear Net Weight Under New Law

Further evidence of the growing tendency of consumer groups to demand legislation affecting the sales of meat products, as indicated by the compulsory grading bill being considered by New York City, is a bill recently filed by Rep. John E. Troy of Dorchester, Mass., which would require meat packers to mark the net weight on the outside of all meats sold in wrappings in Massachusetts.

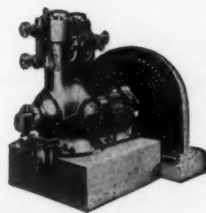
Supporters of the bill contend that under present conditions the consumer pays for many non-edible materials, such as wrappings, tying and wooden skewers. In answer to the contention of packer representatives that the meat products are sold at net weight prices at the time they are packed, consumer spokesmen contended that there is considerable shrinkage in the products before they reach the hands of the ultimate consumer.

Opponents of the bill pointed out that there is already a law on the statute books giving the consumer the right to demand that any parcel of wrapped meat be reweighed in the presence of the purchaser. Legislators from Boston, Somerville and Springfield, supporting the new measure, recommended that it be amended to provide that the weight marked on the wrapper must be the weight of the product at the time that it passes from the hands of the retail food dealer.

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facture. Equally important is the fact that BAKER'S unusual operating economy will continue long after the present emergency is past, thereby assuring maximum production efficiency (and correspondingly greater profits) in the future as well as at present. Equip your plant now, at present low prices, for top efficiency during the period of national defense and the years that lie beyond by installing BAKER refrigeration. Write today for complete information.

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# Up and down the MEAT TRAIL

## Peoria Packing Co. Begins Processing Tenderay Beef

Arthur C. Faber, president of the Peoria Packing Co., Peoria, Ill., announced on March 13 that his organization had been granted the first franchise issued to a meat packing company in Illinois for use of the Tenderay process of quick-aging beef, which involves relatively high temperature and humidity in conjunction with the Westinghouse sterilamp. The company's Faber's Tenderay beef will be sold on a money-back guarantee of tenderness, the president stated.

In addition to supplying the beef to its regular retail outlets, the Peoria Packing Co. will also provide the meat for local units of the Kroger Grocery & Baking Co., which sponsored the development of the Tenderay process at the Mellon Institute, Pittsburgh, Pa., and has established a number of its own beef tendering plants in other cities. This is believed to be the first instance in which Kroger stores will receive the beef from a local packer using the Tenderay process.

As in other communities, the meat will be retailed by Kroger as Kroger's Tenderay beef.

## Veteran Shuns Retirement

There must be something about the meat packing industry that gets into a man's veins.

E. F. ("Ernie") Bloss, veteran Wichita, Kans., meat packing expert, who retired in June, 1938, as general plant superintendent of the Jacob Dold Packing Co. plant there, found inactivity unbearable. He had held the post for 24 years, after earlier experience in the trade at Chicago, St. Louis, Cleveland,



### AMBASSADORS OF GOOD WILL

Siestas are not in order when Mervyn C. Phillips and William E. Anderson, vice president and southern sales representative, respectively, of Griffith Laboratories, Chicago, call on their many friends in Mexico. Left to right are Mr. Phillips, Manuel Alanis, jr., and Mr. Anderson. Senor Alanis is president of Productos Alanis, S. A. Monterrey, manufacturers of a complete line of sausage, hams and bacon.

and also at Wheeling, West Virginia.

Now Mr. Bloss has emerged from retirement to open the Mutual Market at Wichita, a wholesale and retail meat enterprise. He will turn out fancy ham and bacon, pork sausage, corned beef and other items, specializing in Canadian style bacon and country-cured hams. The new plant is equipped to handle 15,000 lbs. of product per week.

## Beech-Nut, Founded as Meat Plant, Reaches 50-Year Mark

Although the Beech-Nut Packing Co., in addition to bacon, ham and dried beef, now produces peanut butter, coffee, strained foods, soups, candies and chewing gum, its original purpose, when founded in 1891 as the Imperial Packing Co., was the marketing of ham, bacon and lard.

Celebrating its fiftieth anniversary this year, the company recalls that it began business in rented premises on a side street in Canajoharie, N. Y. It now employs 40 per cent of the population of this attractive city, and also operates plants at Brooklyn and Rochester.

Under the leadership of Bartlett Arkell, now 78, who has served as president of the firm since its founding, the company was responsible for major contributions in adapting glass containers for use in packaging food products. Of interest to modern packers is the fact that the original jar used by Beech-Nut was green in color and tipped the scales at one pound.

## Martin Heads Cannery's Group

C. E. Martin, sales executive of the Illinois Meat Co., Chicago, was elected president of the National Meat Canners' Association at the annual meeting, held this week at the Palmer House, Chicago. Gus Robert of the canned meats division, Cudahy Packing Co., was named vice president of the organization. Other officers elected included J. Emmett Clair, Republic Food Products Co., Chicago, secretary, and Harry Manaster, president of United Packers, Inc., Chicago, treasurer. The association, composed of many of the nation's leading meat canning firms, meets periodically to consider mutual problems.



Scene at recent testimonial dinner to George Beaudry, former manager of H. L. Handy Co., Springfield, Mass., newly appointed manager of the Cleveland plant of Swift & Company. (Left to right): Mrs. J. G. Kennedy, wife of manager of John P. Squire Co.; Mrs. Beaudry; Mr. Beaudry; H. W. Tenney, sales manager, H. L. Handy Co.; Mrs. Tenney; J. H. McManus, general manager, New England plants; Mrs. McManus; P. E. Petty, manager, H. L. Handy Co.

## Personalities and Events Of the Week

Andrew E. Nelson, president, Adolf Gobel, Inc., Brooklyn, N. Y., and Mrs. Nelson left New York last week on a motor trip to Florida, where they will spend a little time. Before returning North, they will visit Miami, where they will be joined by their son, Robert, who has been spending the winter with Mr. Nelson's sister.

Karl Symons, director of sales for Agar Packing & Provision Co., Chicago, healthily tanned and returning from a business trip to Miami, joined Frank Blum, president, Frank A. Blum & Sons, in Pittsburgh, Pa. Together they visited the Henry Lohrey Co., to say hello to E. A. Brunner, credit manager, and chat with convalescent W. N. Yeager, president.

Sol J. Lupoff, president, Hamburg Casing Co., New York City, left with his family on March 10 for a Florida vacation. . . . W. G. Winkler, manager of the beef cuts division of Armour and Company, Chicago, returned to the city after spending three weeks in Biloxi.

R. C. Theurer, treasurer and general manager of Theurer-Norton Provision Co., Cleveland, spent a few days in Chicago this week on business. . . . J. W. Christian of the Chicago sales department, Cudahy Packing Co., recently visited H. B. Reed, Pittsburgh sales manager. Mr. Christian appeared well pleased with Pittsburgh sales prospects.

Ezra J. Miller, 62, founder of the Miller provision firm at Sunbury, Pa., passed away at his home on March 11. Mr. Miller operated both a wholesale and retail meat establishment. The wholesale division of the business discontinued operations several years ago.

Twenty-two years after he was recommended for bravery in action, Floyd R. Cothren, manager of Armour and Company's branch house, Shreveport, La., was recently awarded a silver medal engraved "For Bravery in Action" by the government. Mr. Cothren, who served as a sergeant in Company K, 359th Infantry, was cited for taking charge and reorganizing his company after the only officer with it had been wounded and the men badly scattered while under heavy artillery fire.

Vernon D. Beatty, advertising manager of Swift & Company, Chicago, has been elected a director of the Audit Bureau of Circulations. He will fill the vacancy created by the recent death of Fred R. Davis, who was in charge of advertising media for the General Electric Co.

Leon Dashew, well-known in meat circles, has moved his law offices to 1451 Broadway, New York City.

Charles H. Blewett, 48, former owner of the Magnolia Packing Co., Natchez, Miss., passed away on March 13 after a long illness. A native of Yazoo City, Miss., Mr. Blewett was engaged in journalistic and sales work before entering the meat packing industry. He sold his



firm several years ago and was publisher of the Natchez Press at the time of his death.

C. A. Dwyer, beef department, Wilson & Co., Chicago, was a visitor to New York last week.

J. C. Crafton of Vice President O. E. Jones' office, and M. L. Westerling, soap department, Swift & Company, Chicago, visited New York for several days last week.

Fred R. Baird has been named general attorney of Armour and Company, Chicago. A veteran of the law department, which he joined in 1915, Mr. Baird succeeds Walter C. Kirk, who retired on February 1 to engage in law practice with his son.

Harry Balter, manager of the H-B Packing Co., Pittsburgh, Pa., was overcome by carbon monoxide fumes from a gas stove while at work in his office recently. Taken to Allegheny General hospital, he recovered rapidly and was released a few days later.

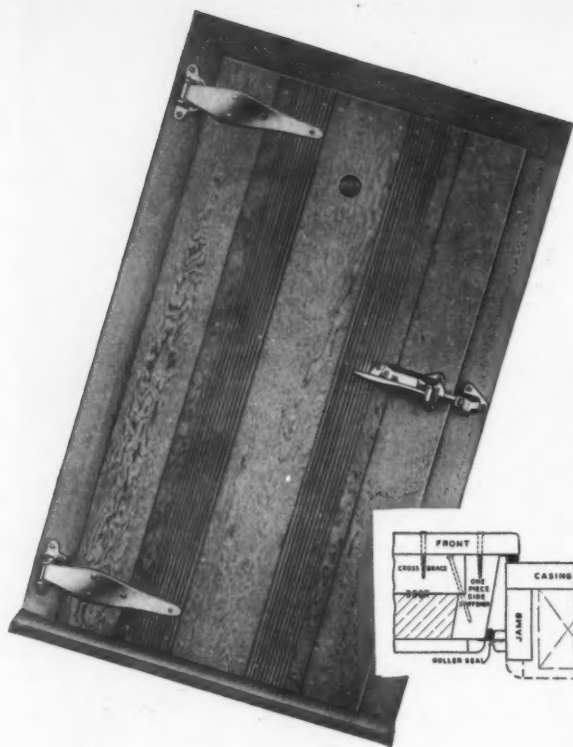
L. O. Cheever, editor of the *Morrell Magazine* and president of the Ameri-

(Continued on page 26.)

## MILWAUKEE MEAT COUNCIL HOLDS MONTHLY MEETING

Members of the Milwaukee Meat Council are shown herewith as they assembled at the Medford Hotel on March 11 for their first meeting since the election of new officers. The group is composed of representatives of the city's major packers, local killers, sausage manufacturers, produce dealers and retail meat merchants. Its purpose is to consider and settle questions affecting all phases of Milwaukee's meat industry. At present, the council is being effectively utilized to promote the nationwide advertising program sponsored by the American Meat Institute. Officers of the group, shown in upper photo, include (left to right, seated) J. R. Mills, Armour and Company, secretary; Louis Kosma, retail meat dealers' association executive, president; L. Millar, Engel-Millar Commission Co., vice president, and Charles Hess, Charles Hess Sausage & Provision Co., director. The three directors standing are A. J. Gahn, retail association executive, Henry Donner, Donner Commission Co., and H. F. Koerble, president of the National Association of Retail Meat Dealers.





## Only YORK DOORS Can Give You ROLLER SEAL!

In the exclusive, patented YORK Roller Seal, a tough, pliable sponge-rubber gasket overlaps and compresses tightly against the face of the door frame, while a second, rounded sponge-rubber gasket, the "Roller Seal," is brought to bear against a wood sealing strip with a rolling and wedging action insuring a fraction-tight seal.

These new advantages, with the time-honored York ruggedness make an open-and-shut case for "Roller-Seal" doors of all types, cooler, freezer and sharp freezer doors, vestibule doors, track doors. We invite you to ask the users. For detailed information and names of users, look for the York trade-mark in your classified telephone book and call the nearest York office.

York Ice Machinery Corporation, York, Penna. Branches and Distributors throughout the world.



# YORK

REFRIGERATION AND  
AIR CONDITIONING

"Headquarters for Mechanical Cooling since 1885"

# Storage Success Story

Insulation  
by  
**UNITED**



*View of Wholesale Grocery Storage Room insulated with UNITED'S B. B. Block Baked Corkboard. Mastic ceiling; walls of Portland cement finish.*

Storing foods for future consumption requires the maintaining of proper temperatures, and precise control of relative humidities. The experience acquired by United's Insulation Engineers, over a period of three decades, has resulted in the attainment of extremely accurate data regarding uniform temperatures, correct relative humidities and other vital

factors pertaining to scientific insulation.

For successful storage and preservation of foods to meet your specific requirements, tell us your problem and we will furnish the facts.



# UNITED

## CORK COMPANIES

KEARNY, NEW JERSEY

Manufacturers and Erectors of Cork Insulation  
SALES OFFICES AND WAREHOUSES

Albany, N. Y.	Cincinnati, Ohio	Milwaukee, Wis.	Pittsburgh, Pa.
Baltimore, Md.	Cleveland, Ohio	New Orleans, La.	Rock Island, Ill.
Boston, Mass.	Hartford, Conn.	New York, N. Y.	St. Louis, Mo.
Buffalo, N. Y.	Indianapolis, Ind.	Philadelphia, Pa.	Waterville, Me.
Chicago, Ill.	Los Angeles, Calif.		



# REFRIGERATION *and Air Conditioning*

## MEAT PLANT REFRIGERATION

A Complete Course for  
Executives and Workers  
Prepared by—

The National Provisioner

### LESSON 94

## Low Temperature Air Characteristics

PRINCIPAL present day use of low temperatures in meat packing plants is in freezers. A temperature of minus 15 degs. F. is usually maintained in the sharp freezer. The holding freezer is frequently held at about 10 degs. F.

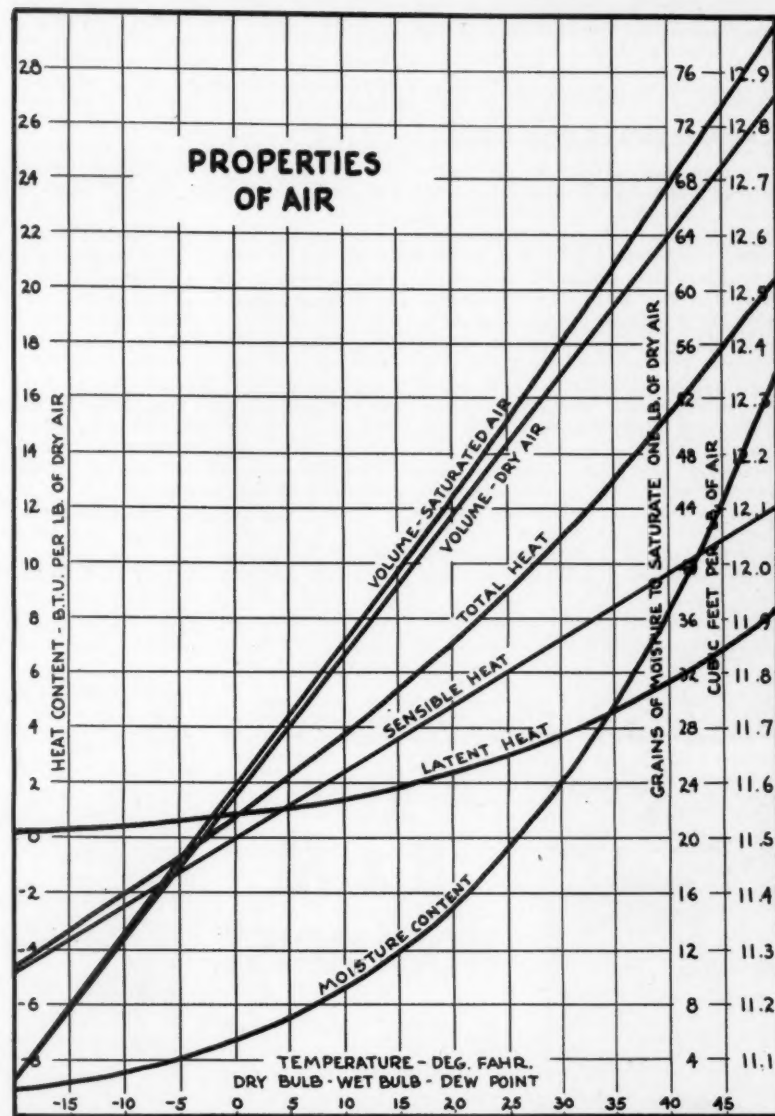
The refrigerating engineer employed in meat plant work is definitely interested in the characteristics of air at low temperatures. If, as some have predicted, quick freezing of retail cuts should be employed more generally, engineers will require reliable sources of information for many low temperature calculations.

Some very useful work has been done in the low temperature air field, but much reliable data is lacking on air characteristics at below freezing temperatures. Consequently, published sources of information are not conveniently available.

### Humidity Determination

Field determination of accurate relative humidities at temperatures below freezing is not simple; the lower the air temperature, the more unknowns there are with which to contend. If use of a sling psychrometer is attempted, the water on the wick will probably freeze before the true wet bulb depression is reached. This freezing destroys the capillary action of the wick and the full effect of the evaporation of the water on the thermometer reading is not obtained.

It is the usual practice, therefore, when using this instrument to determine relative humidity of air at low temperatures, to dispense with the wick and to apply water sparingly to the thermometer bulb. Many snap readings must be made and averaged to arrive at an approximately accurate result. Even when the utmost care is used, different trials will show widely varying



relative humidities due to inaccurate wet bulb readings. Difficulties in coordinating any set of readings follow and erroneous conclusions are likely to result.

Hair hygrometers are sometimes used to determine percentage of relative humidity at below freezing temperatures, as are metal and rosewood expansion strips. Results are not always satisfactory.

If the facilities and skill are available, a given quantity of the air from a low temperature room can be forced through sulphuric acid to determine the quantity of moisture present. The acid absorbs the water and some of the other

constituents of the air. The weight gain of the acid after the air has been passed through it is used to determine percentage of relative humidity in the air tested.

A simplified graph, from which arithmetical calculations can be made to determine the characteristics of low temperature air, is published for the first time in this issue of THE NATIONAL PROVISIONER (see above). The data upon which these curves are based are considered reliable.

This chart indicates the properties of air at temperatures as low as minus 15 degs. F. It is used in exactly the same manner as the chart published

and explained in the March 8 issue of The Provisioner.

Accurate and reliable low temperature psychrometric charts are published by concerns which manufacture refrigerating and air conditioning equipment. These are available to meat plant engineers on request. Relative humidity tables for low temperatures have also been worked out and may be obtained from various sources.

### NEW BRENNAN DOG FOOD

Brennan Packing Co., Inc., Chicago, has begun distribution of a new canned product, Bon-e-Fide dog food, following a long period of laboratory and kennel research and close study of a number of merchandising programs. The product will be sold exclusively by brokers.

A point of interest in the merchandising of the new dog food is the use of a patented "Remind-o-Pad" which is distributed to customers purchasing the product. This is a small scratch pad carrying an advertisement for the dog food at the bottom of each sheet. The reverse side carries premium offers for handkerchiefs, meat thermometers, ejector forks, a two-piece steak set and other articles which may be obtained for a nominal sum when accompanied by the designated number of can labels.

The company plans to publicize a number of special offers, separate from the premium arrangement, to stimulate

interest in the new product. Direct merchandising methods will be employed until retail distribution justifies national advertising, it is reported.

### DRY DOG FOOD SALES TEST

Gaines Food Co., Sherbourne, N. Y., has selected Rochester, N. Y., as the locale for an intensive experimental promotional campaign for its dry dog food. The product, which is mixed with water before serving, is put up in 2-lb. and 5-lb. bags and is said to provide considerable saving to the dog owner, selling for an average price of about 9c per lb.

In the Rochester test, which will continue for 12 months, the company will concentrate its entire advertising effort in 250 car cards, to appear each month in the city's buses and street cars. Stressing the fact that the Gaines food was selected for use by the U. S. Antarctic expedition and that the product is more economical than conventional dog foods, the ads will also carry packs of tear-off cards offering an 8-oz. sample of the product and a book on the care and feeding of dogs.

The Gaines product, formerly a specialty item used principally by professional dog fanciers, breeders and kennels, has achieved a limited distribution in grocery and other retail outlets during the past two years and has been doing some national advertising.

### PACKER AND FOOD STOCKS

Price range of listed stocks based on the last sales recorded during the week ended March 19:

	—Week ended Mar. 19—			Mar. 12
	High	Low	Close	
Amal. Leather...	1%	1%	1%	1%
Do. Pfd.....	.....	.....	.....	12%
Amer. H. & L.....	8%	8%	8%	8%
Do. Pfd.....	.....	.....	.....	2%
Amer. Stores.....	10%	10%	10%	10%
Armour Ill.....	5%	4%	4%	4%
Do. Pr. Pfd.....	55%	55%	55%	55%
Do. Pfd.....	.....	.....	.....	80%
Do. Del. Pfd.....	110	110	110	111
Beechnut Pack.....	.....	.....	.....	117%
Bohack, H. C.....	.....	.....	.....	1%
Do. Pfd.....	.....	.....	.....	2%
Chick. Co. Oil.....	18%	13%	13%	13%
Childs Co.....	1%	1%	1%	1%
Cudahy Pack.....	14%	14%	14%	14%
Do. Pfd.....	.....	.....	.....	90%
First Nat. Strs.....	36%	36%	36%	36%
Gen. Foods.....	36%	36%	36%	36%
Do. Pfd.....	114	114	114	114
Glidden Co.....	13%	13%	13%	13%
Do. Pfd.....	41%	41%	41%	41%
Gobel Co.....	1%	1%	1%	1%
Gr. A. & P.....	100	100	100	90%
Do. Pfd.....	131%	131%	131%	130%
Hormel, G. A.....	.....	.....	.....	88%
Hygrade Food.....	1%	1%	1%	1%
Kroger G. & B.....	25%	25%	25%	26%
Libby McNeill.....	5%	5%	5%	5%
Mickelberry Co.....	5	5	5	5
M. & H. Pfd.....	13%	13%	13%	13%
Morrell & Co.....	38%	38%	38%	39%
Nat. Tea.....	4%	4%	4%	4%
Proc. & Gamb.....	54%	54%	54%	53%
Do. Pr.....	116%	116%	116%	116%
Rath Pack.....	50	50	50	51%
Safeway Strs.....	39%	39%	39%	38%
Do. 5% Pfd.....	110%	110%	110%	110%
Stahl Meyer.....	.....	.....	.....	1
Swift & Co.....	22%	22%	22%	22%
Do. Intl.....	18%	18%	18%	18%
Trunz Pork.....	.....	.....	.....	8%
U. S. Leather.....	4	4	4	3%
Do. A.....	7	7	7	7%
Do. Pr. Pfd.....	.....	.....	.....	80%
United Stk. Yds.....	1%	1%	1%	1%
Do. Pfd.....	.....	.....	.....	6%
Wesson Oil.....	22	22%	21%	20%
Do. Pfd.....	.....	.....	.....	67
Wilson & Co.....	5%	5%	5%	4%
Do. Pfd.....	72	72	72	71

## Pork on the Move . . .

### WITH R & M HOG HOIST



It's a matter of minutes from hoof to pork chops with this speedy, powerful R & M Hog Hoist on the handling end. The 1½ h.p. motor and hoist mechanism are fully enclosed. Lifting capacity is 1000 lbs. at 32 ft. per minute. Rope control. Only 15 in. headroom required. Let R & M experts show you how this compact "hog handler" can speed your operations, save you money. Phone your nearest Robbins & Myers office now. Or write factory.

\$260.00 f.o.b. Springfield

**ROBBINS & MYERS, INC.**  
HOIST & CRANE DIVISION • SPRINGFIELD, OHIO

### FIRST LINE OF DEFENSE Against Rising Production Costs!



"The Successor to Wasteful, Old-Fashioned Shrouds"  
**THE CLEVELAND COTTON PRODUCTS CO.**  
CLEVELAND, OHIO

### AIR CONDITIONING

Provides a Superior Method for Food Storage

NIAGARA Air Conditioning Fan Coolers are designed to fill any need in food storage and processing. By preventing the cooling process from drying out the products, Niagara Fan Coolers retain weight and value in fresh foods.

Niagara "No Frost"—completely automatic—prevents icing of cooler coils—maintains full time operation at full capacity—less costly than brine spray—easier to maintain.

Representatives in principal cities. Address inquiries to

**NIAGARA  
BLOWER COMPANY**

6 E. 45th Street New York City  
Chicago Office: 37 W. Van Buren Street



## CASINGS FOR SALAMI

AND OTHER HARD SAUSAGES

AT ½c PER LB.!

ZIPP Casings allow you to save up to 60% on your casing costs . . . and give you a better looking product. Made of porous vegetable parchment, they promote faster aging and shrink with the meat. Attractive white printing stands out against the natural sausage color. ZIPP Casings are available in all sizes. Write for samples and prices.



**IDENTIFICATION, INC.**

4541 N. Ravenswood Ave.

Chicago, Illinois

**NUCHAR**

**ACTIVATED CARBON**

FOR

Higher Quality Lard  
Increased Profit  
Better Keeping Qualities  
Higher Prices for Tallow  
and Greases

**INDUSTRIAL CHEMICAL SALES**

DIVISION WEST VIRGINIA PULP & PAPER CO.  
230 Park Avenue, New York City

CHICAGO PHILADELPHIA CLEVELAND  
35 E. Wacker Drive 748 Public Ledger Bldg. 417 Schofield Bldg.

# PRAGUE POWDER

Registered U. S. Patent Nos. 2054623, 2054624, 2054625, 2054626

**Use Prague Powder Pickle for Pumping in All Cases. It Reaches the Bone and Marrow and Prevents Souring**

Artery Pumped hams, using Prague Powder Pickle in the amount of 10% will make a mild, juicy, flavorful ham. If this ham is to be made drier, you must use our "Prague Powder Dry Rub," on the basis of 4½ to 5½ lbs. per 100 lbs. of ham and allow them to be laid down in a vat where the pickle can be drained away for 7 to 10 days. You will still have a mild, juicy, tender ham.



PRAGUE POWDER is made from a strong ham pickle, boiled, aged, settled and forced (as wet pickle) through a rapid drying process on fusion rolls. A drop of this cured pickle comes off the fusion rolls as a splash of dry powder—PRAGUE POWDER. The careful housewife is taking to the "Ready-to-Eat" ham, the "Tender Smoked Ham" and the "Seven-Day Cure" canned ham. This ham is moist, mild and tender. You can double your ham sales with the PRAGUE POWDER PICKLE method and the BIG BOY PUMP. You will do well to ask the Griffith Laboratories to show you the workable method. 10% pickle added to green weight made this smoked ham yield 100% out of smoke-house.

Competition grows stronger. It's time for you to make the best ham possible. The Prague flavor counts. Watch for early Picnic Parties and Camp Life. Make a boiled ham cured to its center, or make a cooked ham to slice thin at parties and indoor gatherings. Cover with Griffith Ham Glaze. Baked to a tasty brown or cover with clean wholesome spices freshly toasted to add flavor.

BAKED TO SLICE

HOT OR COLD



**THE GRIFFITH LABORATORIES**

1415-1431 West 37th St.

Chicago, Illinois

Eastern Factory: 37-47 Empire St., Newark, New Jersey

Canadian Factory and Offices:

1 Industrial St., Leaside, Toronto 12, Ontario



**DRY ICE**  
TRADE MARK

*delivers*

PHONE GRAND 2881

**RISS & COMPANY INC.**

General Offices: 124 WEST 4TH STREET KANSAS CITY, MISSOURI



February 14, 1941

GENERAL OFFICES:  
KANSAS CITY, MISSOURI  
124 WEST 4TH STREET

EASTERN OFFICE:  
NEW YORK, N. Y.  
410 LEXINGTON AVENUE

TERMINALS:  
KANSAS CITY, MISSOURI  
124 WEST 4TH ST.

OKLAHOMA CITY, OKLA.  
15 N. ELLISON ST.

CHICAGO, ILLINOIS  
356 N. HALSTED

DENISON, TEXAS  
P. O. BOX 49  
1200 MORTON ST.

TULSA, OKLAHOMA  
322-9 N. DETROIT

DENVER, COLORADO  
2300 STOUT ST.

ST. LOUIS, MISSOURI  
1931 N. 17TH ST.

ST. JOSEPH, MISSOURI  
1015 S. 10TH ST.

WICHITA, KANSAS  
124 N. HOBLEY

Pure Carbonic Corporation  
111 West 22nd Street  
Kansas City, Missouri

Gentlemen:

Equipment as illustrated at the time picture was taken contained 10,000 pounds of frozen peas which required 200 pounds of dry ice to maintain proper refrigeration between Kansas City and Chicago. This particular unit is equipped with dry ice blower type bunkers; capacity of each, 200 pounds of dry ice.

Shipments requiring low refrigeration, holding contents below freezing point, can be properly transported a distance of 550 to 600 miles with 200 pounds of dry ice per bunker. Loads requiring refrigeration from 30 to 45 degrees, can be transported the same distance maintaining uniform temperatures throughout the unit by using 150 pounds of dry ice per bunker.

Tests have shown that shipments consisting of fresh meats which were in transit 26 hours were delivered at point of destination at from 2 to 12 degrees lower than the actual temperature of the meat at the time it was loaded, i.e. for example, meat was loaded in trailer at a temperature of 38 to 50 degrees and was delivered to the consignee 26 hours later with the meat having a temperature of 36 to 37 degrees and was in perfect condition when received by the consignee who remarked that the appearance and condition was highly satisfactory. This particular test was made in mid summer, outside temperature averaging 95 degrees. Unit carried 400 pounds of dry ice at time shipment was loaded.

By using dry ice blower type bunkers, it is found to be more practical as it eliminates excessive weight from an equipment standpoint; also affords more cubic foot loading capacity inside the trailers.

Yours very truly,

RISS & COMPANY, INC.

SECRETARY & TREASURER

\* The words "DRY-ICE" in the design shown above, constitute the registered trade mark of Pure Carbonic, Incorporated, for the product, Solid Carbon Dioxide.

**PURE CARBONIC**  
INCORPORATED

General Offices: 60 EAST 42nd St., NEW YORK, N. Y.

Albany, N.  
Atlanta, G.  
Austin, Mi.  
Baltimore,  
Berkeley,  
Bettendorf  
Binghamton  
Birmingham  
Buffalo, N.  
Cambridge  
Cedar Rapids  
Chicago, I.  
Cincinnati  
Cleveland  
Columbus,

This un  
— one  
the big  
threat  
Num  
part of

# the goods!



## HERE'S REAL *Proof*

This unsolicited letter from a prominent trucker tells a powerful "DRY-ICE" story — one of real satisfaction. His fleet covers a wide territory, including many of the big "meat" towns — where scorching summer temperatures are a constant threat to packer shipments.

Numerous "DRY-ICE" distribution points serve this important area as a part of a

### NATIONAL "DRY-ICE" DISTRIBUTION SERVICE

Albany, N. Y.  
Atlanta, Ga.  
Austin, Minn.  
Baltimore, Md.  
Berkeley, Cal.  
Bettendorf, Iowa  
Binghamton, N. Y.  
Birmingham, Ala.  
Buffalo, N. Y.  
Cambridge, Mass.  
Cedar Rapids, Iowa  
Chicago, Ill.  
Cincinnati, Ohio  
Cleveland, Ohio  
Columbus, Ohio

Davenport, Iowa  
Dayton, Ohio  
Deepwater, N. J.  
Detroit, Mich.  
Erie, Pa.  
Fort Dodge, Iowa  
Harrisburg, Pa.  
Huntington, W. Va.  
Indianapolis, Ind.  
Kansas City, Mo.  
Los Angeles, Cal.  
Louisville, Ky.  
Madison, Wisc.  
Milwaukee, Wisc.

Minneapolis, Minn.  
Montgomery, Ala.  
Newark, N. J.  
Newburgh, N. Y.  
New Haven, Conn.  
New Orleans, La.  
New York, N. Y.  
Niagara Falls, N. Y.  
Omaha, Neb.  
Peoria, Ill.  
Philadelphia, Pa.  
Pittsburgh, Pa.  
Providence, R. I.  
Reading, Pa.

Rochester, N. Y.  
St. Louis, Mo.  
Sacramento, Cal.  
San Diego, Cal.  
San Francisco, Cal.  
Shreveport, La.  
Sioux City, Iowa  
Springfield, Mo.  
Syracuse, N. Y.  
Toledo, Ohio  
Utica, N. Y.  
Waterloo, Iowa  
Wichita, Kansas  
Wilkes-Barre, Pa.

This is the **new and approved** Truck Transport Unit which gives Riss & Company all these outstanding advantages:

1. Positive refrigeration
2. Maximum flexibility
3. Minimum investment
4. Light weight
5. Constant temperature
6. CO<sub>2</sub> bloom protection
7. No mechanical failure
8. No brine drip
9. Absolute dependability

**MAIL  
THIS  
TODAY**

PURE CARBONIC, INCORPORATED, 60 East 42nd Street, New York, N. Y.

Gentlemen: I am interested in learning more about the outstanding advantages of "DRY-ICE" refrigeration. Please rush me the latest information.

Name

Company  Position

Address

NP

## Personalities and Events

(Continued from page 19.)

can Association of Industrial Editors, Inc., will play a leading part when the association stages its second annual convention at Hotel Warwick, Philadelphia, on May 5, 6 and 7.

Charles Brechbuhler, who has been affiliated with Swift & Company at Waterbury, Conn., for the past 20 years, was guest of honor at a testimonial dinner on March 18 at Naugatuck. Mr. Brechbuhler is being transferred to Boston on March 24, from which point he will cover the entire New England territory.

Primrose Food Packers, Philadelphia, a subsidiary of the Cherry Levis Food Products Co. of that city, is remodeling its plant at Front and Dickinson streets, where it will vinegar pack such products as pigs' feet, knuckles and lambs' tongues. It will operate under federal inspection.

Samuel T. Brown, 79, former president of Brown Bros. Packing Co., and recently engaged in the livestock commission business at the Indianapolis Union stockyards, passed away at his home on March 8. He had been affiliated with the meat and livestock business for more than half a century.

Colonial Provision Co., Boston, has purchased the six-story and basement property adjoining its present plant. The building will be remodeled and made a part of the plant, increasing its floor area about 35,000 sq. ft. Work is

now progressing on the sixth floor, where four new air-conditioned smokehouses, designed by Morris Fruchtbau, Philadelphia engineer, will be installed. Each will have a capacity of 18,000 lbs. of product.

Abner E. Eyer, an employee of John Morrell & Co. at the Topeka plant, was presented a gold watch on behalf of the company by Robert M. Owthwaite, general manager, upon his retirement after 52 years of service in the meat packing industry at Topeka. The Foremen's club, represented by J. V. Snyder, plant superintendent, gave Mr. Eyer a gold chain to be used with the watch.

Washington Beef & Provision Co., Washington, D. C., has had plans approved by the BAI for the erection of a modern plant costing about \$140,000. The plant will be located in the city's packinghouse section on a 50-by-200-ft. lot, fronting on both 10th and 11th streets.

Samuel W. Jull, president, Pittsburgh-Erie Saw Corp., Pittsburgh, Pa., was honored recently for his work in behalf of crippled and under-privileged children when he received the national "Gardenia of the Week" award from Frankie Darro, Hollywood movie and radio star.

John Herbert Disbrow, brother of A. L. Disbrow of the Armour and Company provision department, passed away at his home in Chicago on March 18. Burial was at Grand Rapids, Mich.

Work has started on an addition to the plant of the Made Rite Sausage Co.,

Sacramento, Calif., which will cost between \$40,000 and \$45,000. The one-story annex will increase the size of the sausage kitchen and smoked meat department. This is the fifth expansion project in the 11-year history of the concern, which is owned by Joseph Diller and Fred Becker.

Monroe Packing Co., Gary, Ind., is inaugurating a \$35,000 modernization and enlargement program which will involve smokehouses, cook rooms and other processing departments. Plans for the project were prepared by H. C. Christensen, Chicago architect.

Keystone Meat Market, Reading, Pa., is erecting a modern sausage plant at a cost of \$50,000.

Wickham Packing Co., which has acquired the plant formerly operated as the Smith Packing Co. near Ada, Okla., plans to carry out an extensive remodeling and enlargement program before placing the plant in operation again. It has been idle more than a year.

James Langrill, 63, for 21 years an employee of Wilson & Co. at Oklahoma City, Okla., died at a local hospital on March 8. He retired several years ago.

The West Washington Marketmen's Association held its annual dinner-dance on March 15 at the Hotel Astor in New York City. The annual affair was held several weeks in advance of its usual date.

William Sundheimer, 64, employee of the United Dressed Beef Co. of New York for 42 years, passed away on March 15. He had been in poor health.



1,000,000 pumps to date... here at Viking we're pretty proud of that accomplishment. But we know that what really counts, both with us and with you, is what these 1,000,000 pumps have done. Many Viking Rotary Pumps are still in use after 20 and 25 years of constant service. Viking installations are to be found in practically every industry, in all 48 states and in countries the world over. They have saved millions of pumping hours and dollars, made possible the production of many new products, helped streamline modern industry. In building 1,000,000 pumps we've learned a lot about pumping problems and how to solve them. Perhaps we can help you. Write for Bulletin 2500-40.



LOOK FOR THIS TRADEMARK  
THE SIGN OF A GENUINE VIKING

**VIKING PUMP COMPANY**  
CEDAR FALLS IOWA



## HAM BOILING EQUIPMENT

for modern packers!

Adelmann Ham Boilers are manufactured in four foreign countries, as well as the United States, and exported to many more. This world-wide acceptance is not mere coincidence, but rather the consequence of proven, satisfactory results.

Free booklet "The Modern Method" lists 12 styles and over 100 sizes of Ham Boilers, as well as Foot Press, Washer, and other equipment. Get your copy today!

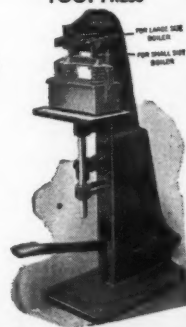
FOOT PRESS

## HAM BOILER CORP.

Office and Factory  
Port Chester, N. Y.

CHICAGO OFFICE:  
332 S. MICHIGAN AVE.

European Representatives: R. W. Bollans & Co., 6 Stanley St., Liverpool & 12 Bow Lane, London—  
Australian and New Zealand Representatives: Gollin & Co., Pty. Ltd., Offices in Principal Cities—  
Canadian Representative: C. A. Pemberton & Co., Ltd., 189 Church St., Toronto





## 2 to 3 Million Lbs. Cuban Beef Is Imported Monthly

A sharp rise in imports of Cuban beef has featured meat trade through the port of New York during recent months. During the week ended March 12, fresh chilled and frozen beef received from Cuba, including quarters, cuts and offal, totaled 726,940 lbs. Beef quarters made up the largest portion of this total, amounting to 575,313 lbs. Movement into the United States during January, 1941 was 2,904,956 lbs. compared with 51,187 lbs. during January a year earlier. Cuban shipments in important volume began in May, 1940. Imports of fresh chilled and frozen beef from Cuba since May, 1940, compared with a year earlier, have been as follows:

	1940-41 lbs.	1939-40 lbs.
May .....	265,502	....
June .....	333,261	....
July .....	600,024	698
August .....	1,018,504	....
September .....	2,056,153	....
October .....	2,425,325	65,333
November .....	1,969,778	75,156
December .....	2,019,809	32,671
January .....	2,904,956	51,187
Total .....	13,653,412	225,044

Most of this beef is imported in cuts and quarters and is of "Commercial" or "Utility" grade. A duty of 6c per lb. is imposed on it, but 20 per cent allowance is made to Cuba as a favored nation. Some of the beef arrives in New York in bond for use on ships. This beef is duty free.

While some Cuban beef is used in restaurants and hotels, most of it is sold through retail stores to housewives. The beef bears the B.A.I., as well as the Cuban stamp, although the housewife does not necessarily know that she is buying Cuban beef.

## LIGHT HOGS CUT OUT AT A SLIGHT PROFIT

For the first time in weeks cut-out results showed a small profit, with light hogs cutting out at a plus 4c per cwt. Medium and heavy butchers also cut to better advantage during the first four days of the week, although still in the red. While average cost of hogs rose from 22 to 26c per cwt., total product values improved from 30 to 39c per cwt. There was greater improvement on the light and medium than on the heavyweight ranges.

—180-220 lbs.—				—220-240 lbs.—				—240-270 lbs.—			
Pct. live wt.	Price per lb.	Value per cwt. alive		Pct. live wt.	Price per lb.	Value per cwt. alive		Pct. live wt.	Price per lb.	Value per cwt. alive	
Regular hams .....	14.00	17.0	\$2.38	13.80	16.9	\$2.33	13.70	16.7	\$2.29		
Picnics .....	5.70	11.3	.64	5.50	11.2	.62	5.40	11.1	.60		
Boston butts .....	4.00	14.6	.58	4.00	14.1	.56	4.00	13.1	.52		
Loins (blade in) .....	9.90	16.5	1.64	9.70	15.5	1.50	9.60	14.8	1.42		
Bellies, S. P. .....	11.00	14.6	1.61	9.70	14.6	1.42	8.00	12.3	.98		
Bellies, S. D. .....	...	...	...	2.00	9.8	.20	4.00	9.7	.39		
Fat backs .....	1.00	3.5	.04	3.00	3.9	.12	4.20	5.1	.21		
Plates and jowls .....	2.80	4.6	.12	3.00	4.6	.14	3.30	4.6	.15		
Raw leaf .....	2.10	6.1	.13	2.20	6.1	.13	2.00	6.1	.13		
P. S. lard, rend, wt. .....	12.40	6.4	.79	11.30	6.4	.72	10.50	6.4	.67		
Spareribs .....	1.60	10.7	.17	1.50	9.9	.15	1.50	6.9	.10		
Trimming .....	3.00	8.6	.26	2.80	8.6	.24	2.80	8.6	.24		
Feet, tails, neckbones .....	2.00	...	.08	2.00	...	.08	2.00	...	.08		
Offal and miscellaneous .....	...	...	.29	...	...	.29	...	...	.29		
TOTAL YIELD AND VALUE .....	69.50	...	\$8.73	70.50	...	\$8.50	71.00	...	\$8.07		
Cost of hogs per cwt. ....		\$8.05			\$8.06			\$7.86			
Condemnation loss .....		.04			.52			.04			
Handling and overhead .....		.60						.47			
TOTAL COST PER CWT. ....											
ALIVE .....		\$8.69			\$8.62			\$8.37			
TOTAL VALUE .....		8.73			8.50			8.07			
Loss per cwt. ....		...			.12			.30			
Profit per cwt. ....		.04									
Loss last week .....		.06			.26			.37			

## 1939 WHOLESALE MEAT SALES

Sales branches operated by meat packers marketed approximately twice the dollar volume of meat in 1939 as did service and limited-function meat wholesalers, according to a report issued by the Bureau of the Census. Dollar sales of packers' branches amounted to \$1,075,976,000, compared with \$518,002,000 for wholesalers of the conventional type.

There were 923 packers' sales branches engaged primarily in selling meats and provisions at wholesale in 1939, and 2,569 independent wholesalers. Average annual sales for packers' branches amounted to \$1,165,738, compared with \$201,636 for independent wholesalers. Compared with 1935, the last year for which comparable figures are available, wholesalers increased 351 in number and expanded their dollar sales 17 per cent, while packers'

branches were off slightly in both number and sales.

Dollar sales of both types of distributors were substantially smaller in 1939 than in 1929. Allowing for changes in the price level, it appears that the physical volume of meats distributed by packers' branches, and also by independent distributors, was substantially higher in 1939 than in 1935. According to Bureau of Labor Statistics figures, wholesale meat prices in 1939 were 38.3 per cent below 1929 and 15.8 per cent below 1935.

Operating expenses of packers' sales branches in 1939, including pay rolls, amounted to 6.8 per cent of net sales, while those of the independent meat wholesalers amounted to 11.1 per cent. Comparative data on the two types of meat wholesaling firms for 1939, 1935 and 1929 are given by the Bureau:

	PACKERS' BRANCHES			INDEPENDENT WHOLESALERS		
	1939 (prelim.)	1935	1929	1939 (prelim.)	1935	1929
No. of establishments ..	923	937	1,157	2,569	2,218	2,225
Sales .....	\$1,075,976,000	\$1,080,929,000	\$1,923,213,000	\$518,002,000	\$441,852,000	\$689,977,000
No. of employees .....	24,424	22,650	Not available	18,085	16,283	17,512
Payroll .....	\$39,487,000	\$33,540,000	Not available	\$29,189,009	\$24,847,000	\$33,691,000
No. of proprietors .....	...	...	...	2,522	2,171	Not avail.

## CANNED BEEF IMPORTS

Imports of canned beef into the United States during January, 1941:

Country	Lbs.
Argentina .....	3,329,479
Brazil .....	1,258,200
Paraguay .....	331,706
Uruguay .....	418,230
Cuba .....	24,300
Canada .....	644
Total .....	5,362,559
Value .....	\$592,317

## CASING IMPORTS AND EXPORTS

Foreign trade in casings during January, 1941, was:

IMPORTS			
	Sheep, lamb and goat, lbs.	Other, lbs.	
Canada .....	12,022	284,787	
Argentina .....	31,809	253,815	
Brazil .....	...	59,954	
Chile .....	17,462	1,029	
Paraguay .....	...	19,888	
Peru .....	1,453	20,958	
Uruguay .....	...	...	
British India .....	1,596	...	
China .....	5,109	43,483	
Iraq .....	11,359	...	
Palestine .....	3,305	...	
Iran (Persia) .....	7,393	...	
Syria .....	1,729	...	
Australia .....	131,097	...	
New Zealand .....	141,467	...	
Egypt .....	3,836	...	
Morocco .....	8,570	...	
Other .....	305	...	
Total .....	379,012	683,909	
Value .....	\$312,979	\$54,511	

EXPORTS			
	Hog, lbs.	Beef, lbs.	Other, lbs.
Lithuania .....	...	1,805	...
Portugal .....	...	3,150	...
Spain .....	2,500	11,701	...
United Kingdom .....	318,384	...	9,941
Canada .....	...	6,116	45,698
Newfoundland & Labrador .....	...	...	2,088
Cuba .....	1,001	10,540	785
Argentina .....	1,143	8,622	...
Australia .....	45,907	...	8,568
New Zealand .....	7,083	...	1,192
Union of So. Africa .....	17,006	...	879
Others .....	1,687	...	...
Total .....	394,641	37,403	68,797
Value .....	\$272,516	\$6,265	\$74,007

## CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for the week ended on March 15, 1941, with comparisons:

	Week Mar. 15	Previous week	Same week '40
Cured meats, lbs. ....	13,616,000	13,829,000	15,548,000
Fresh meats, lbs. ....	54,212,000	61,170,000	60,147,000
Lard, lbs. ....	6,650,000	5,855,000	2,163,000

# CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

## CASH PRICES

Carlot trading loose, basis, f.o.b. Chicago or Chicago basis, Thurs., March 20, 1941

REGULAR HAMS	
Green	
8-10	18 1/2
10-12	18 1/2
12-14	18 1/2
14-16	17 1/2
16-18	17 1/2

BOILING HAMS	
Green	
16-18	17
18-20	17
20-22	17
16-20 range	17
16-22 range	17

SKINNED HAMS	
Green	
10-12	19 1/2
12-14	19 1/2 @ 19 1/2
14-16	19 1/2 @ 19 1/2
16-18	18 1/2 @ 18 1/2
18-20	17 1/2
20-22	17 1/2
22-24	17 1/2
24-26	16 1/2
26-30	16 1/2
25/up, No. 2's inc.	15 1/2

PICNICS	
Green	
4-6	12
6-8	11 1/2 @ 11 1/2
8-10	11 1/2 @ 11 1/2
10-12	11 1/2 @ 11 1/2
12-14	11 1/2 @ 11 1/2
14-16	11 1/2 @ 11 1/2
8/up, No. 2's inc.	11 1/2 @ 11 1/2

Short shank 1/2 @ 1/2 over.

\*Quotations represent No. 1 new cure.

BELLIES	
(Square Cut Seedless)	
Green	
6-8	15
8-10	15 1/2
10-12	15 1/2
12-14	14 1/2 @ 13 1/2
14-16	13 1/2 @ 12 1/2
16-18	12 1/2

GREEN AMERICAN BELLIES	
18-20	11 1/2 n
20-25	11 1/2

D. S. BELLIES	
Clear	
16-18	11 n
18-20	10 1/2
20-25	10 1/2
25-30	10 1/2
30-35	9 1/2
35-40	9 1/2
40-50	9

D. S. FAT BACKS	
6-8	4 1/2
8-10	5
10-12	5 1/2
12-14	5 1/2
14-16	6 1/2
16-18	7
18-20	7 1/2
20-25	8 1/2

OTHER D. S. MEATS	
Regular plates	6-8 7 1/2 n
Clear plates	4-6 4 1/2 n
D. S. jowl butts	5
S. P. jowls	5 1/2
Green square jowls	6 1/2
Green rough jowls	5 1/2 @ 5 1/2

## WEEK'S LARD PRICES

Prices of cash, loose and leaf lard on the Chicago Board of Trade:

	Cash	Loose	Leaf
Saturday, Mar. 15	7.15n	6.30n	6.37 1/2 n
Monday, Mar. 17	7.07 1/2 b	6.22 1/2 n	6.37 1/2 n
Tuesday, Mar. 18	7.25b	6.40n	6.50n
Wednesday, Mar. 19	7.40b	6.57 1/2 n	6.62 1/2 n
Thursday, Mar. 20	7.35n	6.50n	6.62 1/2 n
Friday, Mar. 21	7.35n	6.47 1/2 n	6.62 1/2 n

## Packers' Wholesale Prices

Refined lard, tierces, f.o.b. Chgo.	8 1/2
Kettle rend., tierces, f.o.b. Chgo.	9
Leaf, kettle rend., tierces, f.o.b. Chgo.	9
Neutral, tierces, f.o.b. Chicago	8 1/2
Shortening, tierces, c.a.f.	10

## Havana, Cuba Pure Lard Price

Wednesday, March 19	11.7
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## FUTURE PRICES

SATURDAY, MARCH 16, 1941

	Open	High	Low	Close
LARD—				
Mar. ...	7.05	7.10	7.02 1/2	7.10b
May ...	7.02 1/2-05	7.22 1/2-7.20	7.02 1/2	7.22 1/2
July ...	7.25	7.40	7.25	7.40ax
Sept. ...	7.42 1/2-7.40	7.60	7.40	7.60ax

Sales: Mar. 2; May, 54; July, 86; Sept., 100; total 251 sales.

Open interest: Mar., 4; May, 726; July, 682; Sept., 865; total, 2,277 lots.

CLEAR BELLIES—	
May ...	10.72 1/2 b
July ...	11.00n

MONDAY, MARCH 17, 1941

LARD—				
Mar. ...	7.00	7.22 1/2	7.07 1/2	7.00
May ...	7.22 1/2	7.22 1/2	7.07 1/2	7.12 1/2 b
July ...	7.37 1/2	7.37 1/2	7.25	7.30b
Sept. ...	7.40-57 1/2	7.60	7.42 1/2	7.50

Sales: Mar. 1; May, 57; July, 92; Sept., 118; total, 268 sales.

Open interest: Mar., 4; May, 715; July, 667; Sept., 917; total, 2,303 lots.

CLEAR BELLIES—	
May ...	10.70
July ...	10.75
Sept. ...	10.70
Oct. ...	11.05b

TUESDAY, MARCH 18, 1941

LARD—				
Mar. ...	7.15	7.32 1/2	7.15	7.17 1/2 b
May ...	7.15	7.32 1/2	7.15	7.30b
July ...	7.35	7.50	7.35	7.50ax
Sept. ...	7.52 1/2	7.70	7.50	7.70ax

Sales: May, 33; July, 66; Sept., 100; total, 203 sales.

Open interest: Mar., 4; May, 703; July, 697; Sept., 978; total, 2,382 lots.

CLEAR BELLIES—	
May ...	11.00
July ...	11.25
Sept. ...	11.35
Oct. ...	11.25

WEDNESDAY, MARCH 19, 1941

LARD—				
Mar. ...	7.35	7.52 1/2	7.40	7.35ax
May ...	7.50	7.52 1/2	7.40	7.47 1/2 b
July ...	7.65-72 1/2	7.72 1/2	7.60	7.67 1/2
Sept. ...	7.80-90	7.92 1/2	7.77 1/2	7.85b

Sales: May, 98; July, 157; Sept., 23; total, 278 sales.

Open interest: Mar., 4; May, 645; July, 698; Sept., 1,111; total, 2,458 lots.

CLEAR BELLIES—	
May ...	11.02 1/2 b
July ...	11.35n

THURSDAY, MARCH 20, 1941

LARD—				
Mar. ...	7.35	7.35	7.30	7.30ax
May ...	7.45-42 1/2	7.57 1/2	7.35	7.40
July ...	7.62 1/2	7.77 1/2	7.52 1/2	7.57 1/2 ax
Sept. ...	7.80	7.97 1/2	7.70	7.77 1/2 ax

Sales: Mar. 1; May, 57; July, 182; Sept., 193; total, 433 sales.

Open interest: Mar., 3; May, 610; July, 707; September, 1,164; total, 2,424 lots.

CLEAR BELLIES—	
May ...	11.07b
July ...	11.35n
Sept. ...	12.00ax

FRIDAY, MARCH 14, 1941

LARD—				
Mar. ...	7.37 1/2	7.40	7.30	7.30b
May ...	7.55-57 1/2	7.60	7.47 1/2	7.53b
Sept. ...	7.75	7.80	7.65	7.72 1/2 b

Open interest: Mar., 3; May, 610; July, 707; September, 1,164; total, 2,424 lots.

CLEAR BELLIES—	
May ...	11.07 1/2 n
July ...	11.35n
Sept. ...	12.00ax

## EXPORTS OF SPECIAL MEATS

Meat specialties exported in January, 1941, and their value:

	Jan. lbs.	Jan. value
Kidneys and livers	71,861	\$ 4,110
Tongues	4,110	589
Poultry and game	157,092	37,393

Watch "Wanted" page for Bargains.

## CHICAGO MID-MONTH STOCKS

Chicago lard stocks increased more than two million lbs. during the first half of March and on March 14 totaled 193,586,432 lbs. compared with 191,379,687 lbs. on February 28. The gain in lard stocks during the first half of March was slightly smaller than the increase registered during the last two weeks of February. Mid-March holdings were about 29,681,000 lbs. greater than on the same date last year.

Stocks of provisions at Chicago at the close of trading on March 14:

	Mar. 14, 1941	Feb. 28, 1941	Mar. 14, 1940
P. S. lard, made since Jan. 1, 1941	54,003,802	43,433,771	94,739,381
P. S. lard, made Oct. 1, 1940 to Jan. 1, 1941	49,239,430	49,596,283	54,785,678
P. S. lard, made previous to Oct. 1, 1940	83,285,930	90,802,873	7,580,271
Other kinds of lard	6,907,210	7,546,700	6,799,730
Total lard, all kinds	103,586,432	191,379,687	163,906,060
D. S. cl. bel-les, contract	3,782,148	3,074,033	4,678,625
D. S. cl. bel-les, other	6,647,129	6,264,824	4,735,736
Total D. S. cl. bellies	10,429,277	9,338,857	9,414,361
D. S. rib bellies, made since Oct. 1, 1940	619,561	519,529	1,190,972

## MEAT IMPORTS AT NEW YORK

Imports for the period March 6 to March 12, inclusive, at New York:

Point of origin	Commodity	Amount lbs.
Argentina	Canned corned beef	30,000
	Canned corned beef hash	28,800
Canada	Smoked back bacon	7,187
	Pork sausage	548
	Fresh chilled pork	910
	Fresh chilled calf livers	2,614
	Fresh ham	61,202
	Fresh pork shoulders	6,679
	Fresh pork trimmings	10,175
	Fresh pork tenderloins	4,029
	Fresh pork spareribs	800
	Frozen cow livers	7,680
	Canned ham	16,388
	Smoked belly bacon	136
	Frozen ham	891
	Fresh pork bellies	14,270
	Fresh beef tongues	2,829
	Fresh pork head meat	900
	Fresh pork ribs	254
	Fresh pork butts	521
	Frozen pork trimmings	7,068
Cuba	Fresh frozen beef cuts	31,323
	Fresh frozen beef livers	3,907
	Fresh frozen beef hearts	744
	Fresh chilled beef cuts	114,028
	3991 quarters fresh chilled beef	575,313
	Frozen beef tongues	2,325
	Jerked beef	4,536

## PRODUCE IN COLD STORAGE

Cold storage holdings of butter, cheese and eggs on hand March 1, 1941:

	Mar. 1, 1941	Mar. 1, 1940	Mar. 1, 5-yr. av.
Butter, creamery	16,520	18,366	32,242
Butter, packing stock	6	6	72
Cheese, American	105,042	66,970	73,426
Cheese, Swiss	5,235	4,491	4,539
Cheese, brick & Munster	575	798	649
Cheese, Limburger	414	930	703
Cheese all other varieties	8,324	9,861	7,255
Eggs, shell, cases	298	81	172
Eggs, frozen	45,120	38,970	50,411
Eggs, frozen, case equivalent	1,280	1,088	1,440
Total, case equivalent, both shell & frozen	1,587	1,169	1,612

# MEAT AND SUPPLIES PRICES

## Chicago

### WHOLESALE FRESH MEATS

Carcass Beef		
	Week ended March 19, 1941	Cor. week, 1940
	per lb.	per lb.
Prime native steers—		
400-600	20	18½@19
600-800	20	18½@19
800-1000	21	18½@19
Good native steers—		
400-600	17	15½@16½
600-800	17	15½@16½
800-1000	17	15½@16½
Medium steers—		
400-600	15½@16½	14½@15½
600-800	15½@16½	14½@15½
800-1000	15½@16½	14½@15½
Heifers, good, 400-600	16½	15@16
Cows, 400-600	12½@13	11@11½
Hind quarters, choice	24	21@22
Fore quarters, choice	16	13@14

### Beef Cuts

Steer loins, prime	unquoted	unquoted
Steer loins, No. 1	28	25
Steer short loins, prime	unquoted	unquoted
Steer short loins, No. 1	35	32
Steer short loins, No. 2	34	31
Steer loin ends (hips)	27	24
Steer loin ends, No. 2	25	22
Cow loins	18	17½
Cow short loins	19	20
Cow loin ends (hips)	18	16
Steer ribs, prime	unquoted	unquoted
Steer ribs, No. 1	25	23
Steer ribs, No. 2	19	18
Cow ribs, No. 2	13½	12½
Cow ribs, No. 3	13	12
Steer rounds, prime	unquoted	unquoted
Steer rounds, No. 1	26	25
Steer rounds, No. 2	19½	18½
Steer chuck, prime	unquoted	unquoted
Steer chuck, No. 1	16	14
Steer chuck, No. 2	15½	13
Cow rounds	14½	13½
Cow chucks	12½	11½
Steer plates	10½	7½
Medium plates	10½	7½
Briskets, No. 1	17½	12
Cow navel ends	9	6
Steer navel ends	6	5
Fore shanks	10	8½
Hind shanks	8	6½
Strip loins, No. 1 bbls.	70	55
Strip loins, No. 2	35	50
Sirloin butts, No. 1	29	25
Sirloin butts, No. 2	21	20
Beef tenderloins, No. 1	65	65
Beef tenderloins, No. 2	60	55
Rump butts	25	15
Flank steaks	25	21
Shoulder clods	17	16
Hanging tenderloins	16	15
Insides, green, 12@18 range	19½	17
Outsides, green, 8 lbs. up	17½	16
Kauckies, green, 8 lbs. up	19½	17

### Beef Products

Brains	8	6
Tongues	11	9
Sweetbreads	18	17
Ox-tail	14	17
Ox-tail	12	10
Fresh tripe, plain	5	10
Fresh tripe, H. C.	10	11½
Livers	23	20
Kidneys	8	9

### Veal

Choice carcass	18	17
Good carcass	17	15@16
Good saddles	22	20@21
Good racks	15	14
Medium racks	12½@13½	10@11

### Veal Products

Brains, each	11	10
Sweetbreads	31	30
Calf livers	53	45

### Lamb

Choice lambs	18	18
Medium lambs	17	17
Choice saddles	21	23
Medium saddles	20	22
Choice fores	15	15
Medium fores	14	14
Lamb fries	23	32
Lamb tongues	17	17
Lamb kidneys	15	15

### Mutton

Heavy sheep	7	7
Light sheep	10	10
Heavy saddles	10	9
Light saddles	12	13
Heavy fores	6	6
Light fores	8	8
Mutton legs	16	13
Mutton loins	10	10
Mutton stew	6	6
Sheep tongues	11	10
Sheep heads, each	11	11

### Fresh Pork and Pork Products

Pork loins, 8-10 lbs. av.	18	13½
Picnics	12½	9
Skinned shoulders	13	9½
Tenderloins	30	25
Spareribs	12	9
Back fat	7	5½
Boston butts	15½	11
Boneless butts, cellar		
trim, 2@4	20	14
Hocks	10	8
Tails	7	5
Neck bones	3	4
Slip bones	8	9
Blade bones	10	9
Pigs' feet	3½	3
Kidneys, per lb.	4	6
Livers	8	7
Brains	8	7
Ears	4	4
Snouts	4½	4
Heads	6	6
Chitterlings	6	6½

### WHOLESALE SMOKED MEATS

Fancy regular hams, 14@16 lbs.		
parchment paper	21	@21½
Fancy skinned hams, 14@16 lbs.		
parchment paper	22½	@23½
Standard reg. hams, 14@16 lbs. plain	20	@20½
Picnics, 4@8 lbs., short shank, plain	15½	@16½
Picnics, 4@8 lbs., long shank, plain	13½	@14½
Fancy bacon, 6@8 lbs., plain	22½	@23½
Standard bacon, 6@8 lbs., plain	19½	@20½
No. 1 beef sets, smoked		
Insides, 8@12 lbs.	37	@38
Outsides, 5@9 lbs.	35	@36
Knuckles, 5@9 lbs.	35	@36
Cooked hams, choice, skin on, fatted	34½	
Cooked hams, choice, skin off, fatted	37½	
Cooked picnics, skin on, fatted	27½	
Cooked picnics, skin off, fatted	28	

### VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	67.75
Lamb tongue, short cut, 200-lb. bbl.	65.00
Regular tripe, 200-lb. bbl.	17.25
Honeycomb tripe, 200-lb. bbl.	22.25
Pocket honeycomb tripe, 200-lb. bbl.	26.00

### BARRELED PORK AND BEEF

Clear fat back pork:		
70-80 pieces	\$14.00	
80-100 pieces	13.00	
100-125 pieces	12.00	
Clear plate pork, 25-35 pieces	12.50	
Bean pork	14.50	
Brisket pork	19.50	
Plate beef	22.00	
Extra plate beef	22.50	

### SAUSAGE MATERIALS

Regular pork trimmings (packed basis)	8½@9
Special lean pork trimmings 85%	16½@16¾
Extra lean pork trimmings 95%	17½@17¾
Pork cheek meat (trimmed)	12½
Pork hearts	8 @ 8½
Pork livers	15½
Native boneless bull meat (heavy)	14½
Boneless chuck	14½
Shank meat	13½@13¾
Beef trimmings	13½
Beef cheeks (trimmed)	12
Dressed canners, 350 lbs. and up	11½
Dressed canner cows, 400-450 lbs.	11½
Dr. bologna bulls, 600 lbs. and up	12
Pork tongues, canner trim, fresh	10½

### DOMESTIC SAUSAGE

(Quotations cover fancy grades.)		
Pork sausage, in 1-lb. carton	25	
Country style sausage, fresh in link	20½	
Country style sausage, fresh in bulk	18½	
Country style sausage, smoked	24½	
Frankfurters, in sheep casings	25	
Frankfurters, in hog casings	23½	
Skinless frankfurters	23	
Bologna in beef bungs, choice	19	
Bologna in beef middles, choice	19½	
Liver sausage in beef rounds	16	
Liver sausage in hog bungs	18	
Smoked liver sausage in hog bungs	22½	
Head cheese	16	
New England luncheon specialty	23½	
Mince luncheon specialty, choice	20½	
Tongue & blood	18½	
Blood sausage	18½	
Sausage	16½	
Polish sausage	24	

### DRY SAUSAGE

Cervelat, choice, in hog bungs	39
Thuringer	23
Farmer	31
Holsteiner	31
B. C. salami, choice	36
Milano, salami, choice in hog bungs	34½
B. C. salami, new condition	23
Frissca, choice, in hog middles	34½
Frissca, style salami, choice	42
Pepperoni	34
Mortadella, new conditions	21½
Capicola	45½
Italian style hams	33
Virginia hams	42

### CURING MATERIALS

	Cwt.
Nitrite of soda (Chgo. w' hse. stock)	
In 400-lb. bbls., delivered	\$ 8.75
Saltpeter, less than ton lots, f.o.b. N. Y.	8.00
Dbl. refined granulated	40
Small crystals	9.00
Medium crystals	9.25
Large crystals	10.00
Pure rid. gran. nitrate of soda	2.90
Pure rid. powdered nitrate of soda	5.90
Salt, per ton, in minimum car of 80,000 lbs.	
only, f.o.b. Chicago, per ton:	
Granulated	7.20
Medium, dried	10.20
Medium	6.80
Sugar—	
Raw, 96 basis, f.o.b. New Orleans	3.37
Standard gran., f.o.b. refiners (2%)	4.95
Packers' curing sugar, 250 lb. bags,	
f.o.b. Reserve, La., less 2%	4.65
Dextrose, in car lots, per cwt. (cotton)	1.12
In paper bags	4.07

### SAUSAGE CASINGS

(P. O. B. Chicago)	
(Prices quoted to manufacturers of sausage.)	
Beef casings:	
Domestic rounds, 180 pack	.16
Domestic rounds, 140 pack	.34
Export rounds, wide	.40
Export rounds, medium	.21
Export rounds, narrow	.25
No. 1 weasands	.05
No. 2 weasands	.04
No. 1 bungs	.13
No. 2 bungs	.08
Middles, regular	.45
Middles, select, wide, 2@2¼ in.	.50
Middles, select, extra, 2¼ in. & up	.75
Dried casings:	
12-15 in. wide, flat	.85
10-12 in. wide, flat	.65
8-10 in. wide, flat	.35
6-8 in. wide, flat	.25
Pork casings:	
Narrow, per 100 yds.	1.35
Narrow, special, per 100 yds.	1.50
Medium, regular	1.10
English, medium	.85
Wide, per 100 yds.	.60
Extra wide, per 100 yds.	.50
Export bungs	.12
Large prime bungs	.14
Medium prime bungs	.07
Small prime bungs	.05
Middles, per set	.14

### SPICES

(Basis Chicago, original bbls., bags or bales.)		
Allspice, prime	.83½	87½
Resifted	.85½	89
Chili pepper		27
Powder		26
Cloves Ambonyan	.27½	32½
Zanzibar	.23	28
Ginger, Jamaica	.16	21
African	.13	16½
Mace, Fancy Banda	.59	67
East India	.52	59
East & West India Blend	.56	56
Mustard flour, fancy		34
No. 1		21
Nutmeg, fancy Banda	.21	24
East India	.17	21½
East & West India Blend		17½
Paprika, Spanish		48
Fancy Hungarian		46½
No. 1 Hungarian		47
Pepper, Cayenne		35
Red No. 1		10
Black Malabar		14
Black Lampong		8½
Pepper, white Singapore		12
Muntok		12½
Packers		14½

### SEEDS AND HERBS

	Ground	Whole for Saus.
Caraway seed	.65	77
Celery seed, French	.60	72
Cominos seed	.21	27
Coriander Morocco bleached	.12	10
Coriander Morocco natural No. 1	.10	12½
Mustard seed, fancy yellow	.26	....
American	.17	....
Marjoram French	.63	74
Oregano	.12	16
Sage, Dalmation No. 1	1.20	1.60

(Continued on page 30.)

### PURE VINEGARS

A. P. CALLAHAN & COMPANY

237 SOUTH LA SALLE STREET

CHICAGO, ILL.



# MARKET PRICES

## New York

### DRESSED BEEF

#### City Dressed

Choice, native, heavy.....	21 1/4 @ 23 1/4
Choice, native, light.....	21 @ 23
Native, common to fair.....	18 @ 19

#### Western Dressed Beef

Native steers, good, 600@800 lbs.....	19 1/4 @ 20 1/4
Native choice yearlings, 440@600 lbs.....	19 @ 20
Good to choice heifers.....	16 @ 18
Good to choice cows.....	14 1/4 @ 15 1/4
Common to fair cows.....	13 @ 14
Fresh bologna bulls.....	13 1/4 @ 14

### BEEF CUTS

	Western	City
No. 1 ribs.....	23 @ 26	26 @ 27
No. 2 ribs.....	21 @ 22	24 @ 25
No. 3 ribs.....	19 @ 20	23 @ 24
No. 1 loins.....	30 @ 34	32 @ 36
No. 2 loins.....	24 @ 30	28 @ 31
No. 3 loins.....	18 @ 20	21 @ 24
No. 1 hinds and ribs.....	22 @ 23	23 @ 25
No. 2 hinds and ribs.....	20 @ 21	21 @ 22
No. 1 rounds.....	20 @ 21	21 @ 19
No. 2 rounds.....	19 @ 20	20 @ 18
No. 3 rounds.....	18 @ 19	19 @ 17
No. 1 chucks.....	17 @ 18	18 @ 20
No. 2 chucks.....	18 @ 19	19 @ 18
No. 3 chucks.....	17 @ 18	18 @ 16
City dressed bolognas.....	13 1/4 @ 14 1/4	
Rolls, reg. 4@6 lbs. av.....	18 @ 20	
Rolls, reg. 6@8 lbs. av.....	23 @ 25	
Tenderloins, 4@6 lbs. av.....	50 @ 60	
Tenderloins, 5@6 lbs. av.....	50 @ 60	
Shoulder clods.....	16 @ 18	

### DRESSED VEAL

Good.....	18
Medium.....	16
Common.....	12 @ 14

### DRESSED SHEEP AND LAMBS

Genuine spring lambs, good.....	19 @ 20
Genuine spring lambs, good to medium.....	18 @ 19 1/2
Genuine spring lambs, medium.....	17 1/2 @ 18
Sheep, good.....	10 @ 11
Sheep, medium.....	8 @ 10

### DRESSED HOGS

Hogs, good and choice (110-140 lbs.)	
head on; leaf fat in.....	\$12.12 @ 12.50
Pigs, small lots (60-110 lbs.)	
head on; leaf fat in.....	13.50 @ 13.75

### FRESH PORK CUTS

Pork loins, fresh, Western 10@12 lbs.....	18 @ 18 1/4
Shoulders, Western, 10@12 lbs. av.....	14 @ 14 1/4
Butts, regular, Western.....	16 @ 17
Hams, Western, fresh, 10@12 lbs. av.....	19 @ 20
Picnics, Western, fresh, 6@8 lbs.....	13 @ 14
Pork trimmings, extra lean.....	19 @ 20
Pork trimmings, regular, 50% lean.....	10 1/4 @ 11 1/4
Spareribs.....	12 @ 13

### COOKED HAMS

Cooked hams, choice, skin on, fattened.....	40
Cooked hams, choice, skinless, fattened.....	42

### SMOKED MEATS

Regular hams, 8@10 lbs. av.....	25
Regular hams, 10@12 lbs. av.....	24
Regular hams, 12@14 lbs. av.....	23
Skinless hams, 10@12 lbs. av.....	25
Skinless hams, 12@14 lbs. av.....	24
Skinless hams, 16@18 lbs. av.....	23
Skinless hams, 18@20 lbs. av.....	22
Picnics, 4@6 lbs. av.....	17
Picnics, 6@8 lbs. av.....	16
Bacon, boneless, Western.....	24
Bacon, boneless, city.....	23
Beef tongue, light.....	25
Beef tongue, heavy.....	26

### FANCY MEATS

Fresh steer tongues, untrimmed.....	17c a pound
Fresh steer tongues, 1 c. trimmed.....	30c a pound
Sweetbreads, beef.....	25c a pound
Sweetbreads, veal.....	60c a pair
Beef kidneys.....	11c a pound
Mutton kidneys.....	5c each
Livers, beef.....	29c a pound
Oxtails.....	15c a pound
Beef hanging tenders.....	30c a pound
Lamb fries.....	12c a pair

### BUTCHERS' FAT

Shop Fat.....	\$1.50 per cwt.
Breast Fat.....	\$1.50 per cwt.
Edible Suet.....	2.75 per cwt.
Inedible Suet.....	2.50 per cwt.

### GREEN CALFSKINS

	5-9	9 1/2-12 1/2	12 1/2-14	14-18	18 up
Prime No. 1 veals.....	24	3.10	3.40	3.45	3.75
Prime No. 2 veals.....	22	2.80	3.10	3.15	3.35
Buttermilk No. 1.....	1.19	2.60	2.90	2.95	...
Buttermilk No. 2.....	1.18	2.45	2.75	2.80	...
Branded gruby.....	14	1.75	2.05	2.10	2.15
Number 3.....	14	1.75	2.05	2.10	2.15

## WHOLESALE DRESSED MEAT PRICES

Wholesale prices of western dressed meats, quoted by the U. S. Department of Agriculture, Agricultural Marketing Service, on March 19, 1941:

	CHICAGO	BOSTON	NEW YORK	PHILA.
<b>Fresh Beef:</b>				
<b>STEER, Choice:</b>				
400-500 lbs. <sup>1</sup> .....	\$17.50 @ 19.50		\$19.00 @ 20.00	
500-600 lbs. <sup>1</sup> .....	17.50 @ 19.50	\$18.50 @ 20.00	19.00 @ 20.00	\$20.00 @ 21.00
600-700 lbs. <sup>1</sup> .....	18.00 @ 20.00	18.00 @ 20.00	19.00 @ 20.00	20.00 @ 21.00
700-800 lbs. <sup>1</sup> .....	18.00 @ 20.00			
<b>STEER, Good:</b>				
400-500 lbs. <sup>1</sup> .....	15.50 @ 17.50		17.00 @ 18.50	18.00 @ 19.50
500-600 lbs. <sup>1</sup> .....	15.50 @ 17.50	17.00 @ 18.50	17.00 @ 18.50	18.00 @ 19.50
600-700 lbs. <sup>1</sup> .....	16.00 @ 18.00	17.00 @ 18.50	17.00 @ 18.50	18.00 @ 19.50
700-800 lbs. <sup>1</sup> .....	16.00 @ 18.00			
<b>STEER, Commercial:</b>				
400-600 lbs. <sup>1</sup> .....	14.50 @ 15.50	15.50 @ 17.00	15.00 @ 17.00	16.00 @ 17.50
600-700 lbs. <sup>1</sup> .....	14.50 @ 16.00		15.50 @ 17.00	16.00 @ 17.50
<b>STEER, UTILITY:</b>				
400-600 lbs. <sup>1</sup> .....	14.00 @ 15.00		14.00 @ 15.00	
<b>COW (All weights):</b>				
Commercial.....	13.00 @ 14.00	14.00 @ 15.00	14.00 @ 15.00	
Utility.....	12.50 @ 13.00	13.50 @ 14.00	13.00 @ 14.00	13.00 @ 14.00
Cutter.....	12.00 @ 12.50	13.00 @ 13.50	12.50 @ 13.00	12.00 @ 13.00
Canner.....	11.25 @ 12.00			
<b>Fresh Veal and Calf:</b>				
<b>VEAL, Choice:</b>				
80-130 lbs.....	16.00 @ 18.00	17.50 @ 19.00	17.00 @ 19.00	18.00 @ 19.00
130-170 lbs.....			18.00 @ 20.00	
<b>VEAL, Good:</b>				
50-80 lbs.....	13.00 @ 15.00	15.00 @ 17.00	13.00 @ 16.00	16.00 @ 17.00
80-130 lbs.....	14.00 @ 16.00	16.00 @ 17.50	16.00 @ 17.00	17.00 @ 18.00
130-170 lbs.....			17.00 @ 18.00	
<b>VEAL, Commercial:</b>				
50-80 lbs.....	12.00 @ 13.00	13.00 @ 15.00	12.00 @ 14.00	13.00 @ 14.00
80-130 lbs.....	13.00 @ 14.00	14.00 @ 16.00	14.00 @ 16.00	14.00 @ 15.00
130-170 lbs.....			15.00 @ 17.00	
<b>VEAL, Utility:</b>				
All weights.....	10.50 @ 12.00	12.00 @ 14.00	10.50 @ 13.00	12.00 @ 13.00
<b>Fresh Lamb and Mutton:</b>				
<b>LAMB, Choice:</b>				
30-40 lbs.....		18.00 @ 19.00	18.00 @ 19.00	19.00 @ 20.00
40-45 lbs.....	17.00 @ 18.00	17.00 @ 18.00	17.00 @ 18.00	18.00 @ 19.00
45-50 lbs.....	16.00 @ 17.00	16.00 @ 17.00	15.50 @ 17.00	16.50 @ 17.50
50-60 lbs.....	15.00 @ 16.00			
<b>LAMB, Good:</b>				
30-40 lbs.....	16.00 @ 17.00	18.00 @ 19.00	17.50 @ 18.50	18.00 @ 18.50
40-45 lbs.....	16.00 @ 17.00	17.00 @ 18.00	17.00 @ 18.00	18.00 @ 19.00
45-50 lbs.....	15.00 @ 16.00	16.00 @ 17.00	16.00 @ 17.00	17.00 @ 18.00
50-60 lbs.....	14.00 @ 15.00	15.00 @ 16.00	15.00 @ 16.00	16.00 @ 17.00
<b>LAMB, Commercial:</b>				
All weights.....	14.00 @ 15.00	15.00 @ 17.00	15.50 @ 17.00	16.50 @ 17.50
<b>LAMB, Utility:</b>				
All weights.....	13.00 @ 14.00	14.00 @ 16.00	14.50 @ 15.50	
<b>MUTTON (Ewe), 70 lbs. down:</b>				
Good.....	8.00 @ 9.00		11.00 @ 12.00	
Commercial.....	7.00 @ 8.00		10.00 @ 11.00	
Utility.....	6.50 @ 7.00		9.00 @ 10.00	
<b>Fresh Pork Cuts:</b>				
<b>LOINS No. 1 (Bladeless Incl.):</b>				
8-10 lbs.....	17.00 @ 18.00	17.50 @ 18.50	18.00 @ 18.50	18.00 @ 18.50
10-12 lbs.....	17.00 @ 18.00	17.50 @ 18.50	18.00 @ 18.50	18.00 @ 18.50
12-15 lbs.....	16.00 @ 16.50	16.50 @ 17.50	17.00 @ 17.50	16.50 @ 17.50
16-22 lbs.....	14.50 @ 15.50			15.00 @ 16.00
<b>SHOULDER, Skinned N. Y. style:</b>				
8-12 lbs.....	12.50 @ 13.00		13.50 @ 14.00	
<b>BUTTS, Boston style:</b>				
4-8 lbs.....	15.00 @ 16.00		16.00 @ 17.00	16.00 @ 17.00
<b>SPARE RIBS:</b>				
Half sheets.....	12.00 @ 12.50			
<b>TRIMMINGS:</b>				
Regular.....	8.50 @ 9.00			

<sup>1</sup>Includes heifer 300-450 lbs. and steer down to 300 lbs. at Chicago. <sup>2</sup>Includes koshered beef sales at Chicago. <sup>3</sup>Skin on at Chicago and New York; equivalent weights skin off at Boston and Philadelphia. <sup>4</sup>Based on 50-100 lb. box sales to retailers.

All quotations in dollars per hundredweight. Beef, veal, lamb, and mutton prices apply to straight and calculated carcass bases.

## ANIMAL FAT EXPORTS

Exports of animal fats and oils during January, 1941, and their value:

	Quantity, lbs.	Value
Oleo oil.....	113,376	\$ 8,616
Oleo stock.....	368,211	29,770
Other fats and greases.....	194,600	12,093
Oleomargarine.....	91,522	8,107
Cooking fats, not lard.....	261,137	22,441
Lard.....	13,366,270	883,728
Tallow, inedible.....	1,070,700	142,234
Tallow, edible.....	200	37
Neatsfoot oil.....	142,234	13,050
Grease stearine.....	79,547	8,391
Neatsfoot oil.....	57,240	6,883
Oleic acid.....	85,599	5,960
Stearic acid.....	440,521	39,969

## FLASHES ON SUPPLIERS

GENERAL ELECTRIC CO.—A new metropolitan distributing branch for the New York area has been established in the General Electric bldg., 570 Lexington ave., New York City, it is announced by H. L. Andrews, vice president. Personnel of the new office will include Earle Poorman, manager, and A. E. Pierce, sales manager for heating and air conditioning. Other staff members include D. W. May and P. L. Griffin.

# Advance in Allied Markets Strengthens Tallow, Greases

Soapers enter market at midweek at New York; find producer offerings scanty — Continued strength in fats and oils considered indicative of rise in basic material costs.

**TALLOW.**—After moving narrowly most of the week, tallow turned firm on Wednesday at New York, with an advance of  $\frac{1}{2}$ c for the day. Soapers have moved slowly, bidding no more than  $\frac{5}{8}$ c throughout the period. On Wednesday, when other markets started their sharp upward swing, and producers marked their ideas upwards, the soapers stepped in. During the morning they purchased 10 to 12 tanks at 6c; in the afternoon, another fair volume was reported at a basis of  $\frac{6}{8}$ c. Producers are in a comfortably sold position and are not offering freely. The continued strength in competitive fats and oils brought increased interest from the soapers, who realized that it was but a question of time before basic material costs would advance and force producers to ask higher levels. It is likely that they were greatly influenced by the prospect of large British takings of lard during the next few months.

At New York, edible tallow was quoted  $6\frac{1}{2}$ @ $6\frac{1}{4}$ c; extra,  $6\frac{1}{4}$ @ $6\frac{1}{2}$ c, and special,  $6\frac{1}{2}$ @ $6\frac{3}{4}$ c.

Quotations in the Chicago tallow market advanced from  $\frac{1}{4}$ c to  $\frac{1}{2}$ c this week, supported by growing firmness in lard and cotton oil. Finding the pulse of the market to their liking, producers restricted their offerings; nevertheless, there was a fair movement of product. At midweek, notwithstanding sales at higher levels, a large consumer's ideas remained unchanged at  $\frac{5}{8}$ c for prime. Couple of tanks of prime sold Monday at 6c, Chicago, and edible was firmly held equal to  $\frac{6}{8}$ c, Chicago; couple of tanks sold Tuesday this basis. At midweek, a further upturn in lard and cotton oil was reflected in stronger tallow prices, with active dealer interest reported. On Thursday, trade was limited by light offerings, and was confined generally to odd lots of mostly outside production.

Quotations on Thursday were:

Edible tallow .....	$6\frac{1}{2}$ @ $6\frac{1}{4}$ c
Fancy tallow .....	6c
Prime packers .....	$6\frac{1}{4}$ c
Special tallow .....	6
No. 1 tallow .....	$5\frac{1}{2}$ @ $5\frac{3}{4}$ c

**STEARINE.**—Trade was modest at New York this week, confined to small lots, but at firmer prices. Starting from  $\frac{6}{8}$ c, sales were made all the way up to 7c. Quotations are now  $7\frac{1}{2}$ @ $7\frac{1}{4}$ c, with reports that production is too light to make any particular offers.

At Chicago, stearine was quoted  $6\frac{1}{2}$ @ $6\frac{1}{4}$ c.

**OLEO OILS.**—The New York market

steadied without any particular volume of trade. Extra was quoted at  $7\frac{1}{2}$ @ $8$ c; prime,  $7\frac{1}{4}$ @ $7\frac{3}{4}$ c; and lower grades,  $7\frac{1}{2}$ @ $7\frac{1}{4}$ c.

At Chicago, the market was steady, with extra quoted at 7c, unchanged from last week.

**GREASE OIL.**—A fair demand was experienced at New York, with prices advancing along with other fats. No. 1 was  $8\frac{1}{2}$ c; No. 2,  $8\frac{1}{4}$ c; extra No. 1,  $9\frac{1}{4}$ c; winter strained,  $9\frac{1}{4}$ c; prime burning, 10c, and prime inedible,  $9\frac{1}{4}$ c.

Grease oil quotations at Chicago were as follows: No. 1,  $8\frac{1}{2}$ c; No. 2,  $8\frac{1}{4}$ c; extra, 9c; extra No. 1,  $8\frac{1}{4}$ c; extra winter strained,  $9\frac{1}{4}$ c; special No. 1,  $8\frac{1}{2}$ c; prime burning,  $9\frac{1}{4}$ c; and prime inedible,  $9\frac{1}{4}$ c. Acidless tallow oil was quoted in the Chicago market at  $8\frac{1}{2}$ c.

**NEATSFOOT OIL.**—Prices were steady, with demand light at New York. Cold pressed was  $15\frac{1}{4}$ c; extra,  $9\frac{1}{4}$ c; extra No. 1, 9c; prime,  $9\frac{1}{2}$ c; and pure,  $11\frac{1}{4}$ c.

Neatsfoot oil quotations in the Chicago market were: Cold test, 15c; extra, 9c; No. 1,  $8\frac{1}{2}$ c; prime,  $9\frac{1}{4}$ c, and pure, 11c.

**GREASES.**—The New York market was higher for the week but without any particular volume, since the producers continued to offer sparingly. Some small business was confirmed in yellow and house at  $5\frac{1}{2}$ c, with the indication that soapers would go along at that basis. The sudden upswing in tallow on Wednesday increased the demand, while betterment in fats had significance.

At New York, choice white was quoted  $5\frac{1}{2}$ @ $6\frac{1}{4}$ c; yellow and house,  $5\frac{1}{2}$ @ $5\frac{3}{4}$ c; and brown,  $4\frac{1}{2}$ @ $5\frac{1}{4}$ c.

Advances of  $\frac{3}{8}$ c to  $\frac{1}{2}$ c were recorded in the grease market at Chicago this week. Strength of the market was derived largely from advances in lard, cotton oil and allied markets. With offers slow in coming out, the volume of trade was not particularly heavy, but sufficient to establish quotations at the advanced levels. Several tanks of white grease sold Tuesday at 6c, Chicago, and yellow grease sold at  $5\frac{1}{2}$ c, Chicago. On Wednesday, there were further sales of white grease at 6c, Chicago; good yellow was reported salable at  $5\frac{1}{2}$ c, with  $\frac{1}{8}$ c more bid for low acid. On Thursday, there were bids of 6c, Chicago, for white grease, and a couple of tanks of yellow were reported at  $5\frac{1}{2}$ c, Chicago. Thursday's quotations at Chicago were as follows:

Choice white grease .....	6
A-white grease .....	$5\frac{1}{2}$ c
B-white grease .....	$5\frac{1}{4}$ c
Yellow grease, 10-15 f.f.a. ....	$5\frac{1}{2}$ @ $5\frac{3}{4}$ c
Yellow grease, 16-20 f.f.a. ....	$5\frac{1}{4}$ c
Brown grease .....	$5\frac{1}{4}$ c

## BY-PRODUCTS MARKETS

(Quotations given are basis Chicago.)

March 20, 1941

The advances in lard, cotton oil and allied commodities brought about a firmer trend in some parts of the by-products list this week.

### Blood

Blood firmed up considerably; sales were reported in the  $\$3.00$ @ $\$3.10$  range.

Unit	
Ammonia	
Unground .....	$\$3.00$ @ $\$3.10$

### Digester Feed Tankage Materials

Stronger tone in the 11 to 12% tankage and other digester feed tankage materials. The former last reported sold at  $\$3.10$ .

Unground, 11 to 12% ammonia .....	$\$3.10$ @ $\$3.15$
Unground, 6 to 10% choice quality .....	$3.20$ @ $\$3.35$
Liquid stick .....	1.50

### Packinghouse Feeds

Packinghouse feed market is reported very strong and active at last week's levels, with supplies a little below normal.

Carlots	
Per ton	
60% digester tankage .....	$\$47.50$
50% meat and bone scraps .....	42.50
Blood-meal .....	55.00
Special steam bone-meal .....	50.00

### Bone Meals (Fertilizer Grades)

No changes reported in this market.

Per ton	
Steam, ground, 3 & 50 .....	$\$35.00$ @ $\$37.50$
Steam, ground, 2 & 26 .....	35.00

### Fertilizer Materials

Nominal, quiet situation continues in fertilizer materials.

Per ton	
High grade tankage, ground	
10@11% ammonia .....	2.25 & 10c
Bone tankage, unground, per ton	$20.00$ @ $\$22.50$
Hoof meal .....	2.65

### Dry Rendered Tankage

Cracklings reported moving at  $2\frac{1}{2}$ c advance over last week.

Per ton	
Hard pressed and expeller unground, up to 48% protein (low test) .....	.65
above 48% protein (high test) .....	.62 $\frac{1}{2}$
Soft pressed pork, ac. grease and quality, ton .....	$35.00$ @ $\$37.50$
Soft pressed, beef, ac. grease and quality, ton .....	35.00

### Gelatine and Glue Stocks

Quiet and unchanged situation.

Per ton	
Calf trimmings .....	$\$29.00$ @ $\$32.50$
Sinews, plizles .....	$29.00$ @ $\$22.00$
Cattle jaws, skulls and knuckles .....	$32.50$ @ $\$35.00$
Hide trimmings .....	$18.00$ @ $\$20.00$
Pig skin scraps and trim, per lb. ....	$5\frac{1}{2}$ @ $6$ c

### Bones and Hoofs

No changes reported in this market.

Per ton	
Round shins, heavy .....	$\$50.00$ @ $\$52.50$
light .....	$47.50$ @ $\$50.00$
Flat shins, heavy .....	$45.00$ @ $\$47.50$
light .....	40.00
Blades, buttocks, shoulders & thighs ..	$40.00$ @ $\$42.50$
Hoofs, white .....	55.00
Hoofs, house run, unassorted .....	$29.00$ @ $\$30.00$
Junk boxes .....	$28.00$ @ $\$29.00$

### Animal Hair

Animal hair market continues unchanged.

Winter coll dried, per ton .....	$\$50.00$ @ $\$52.50$
Summer coll dried, per ton .....	$25.00$ @ $\$30.00$
Winter processed, black, lb. ....	$7\frac{1}{4}$ @ $8\frac{1}{4}$ c
Winter processed, gray, lb. ....	$7$ @ $7\frac{1}{4}$ c
Summer processed, gray, lb. ....	$3$ @ $3\frac{1}{4}$ c
Cattle switches .....	$3\frac{1}{4}$ @ $4$ c

## EASTERN FERTILIZER MARKETS

New York, March 19, 1941

There was a firmer tone in the fertilizer and feed markets the past week and producers increased their asking prices. Cracklings sold at 57½¢ per unit, f.o.b. New York, and producers are now asking 60¢. Very few offerings of South American cracklings are available, due to the increasing scarcity of ocean freight space.

Unground tankage sold at \$2.50 and 10¢, f.o.b. Eastern shipping points; some sellers are asking \$2.60 and 10¢. There is a good demand for bone meal and shipments from South America are hard to obtain. Domestic producers are closely sold up.

Blood sold at New York at \$2.70 and producers are asking higher prices. Some spot material is offered at Southern points at \$2.75.

## FERTILIZER PRICES

### BASIS NEW YORK DELIVERY

#### Ammoniates

Ammonium sulphate, bulk, per ton, basis ex-vessel Atlantic ports.....	\$29.00
Blood, dried, 16% per unit.....	2.70
Unground fish scrap, dried, 11½% ammonia, 10% B. P. L., f.o.b. fish factory.....	nominal
Fish meal, foreign, 11½% ammonia, 10% B. P. L., c.i.f. spot.....	51.00
March shipment.....	51.00
Fish scrap, acidulated, 70% ammonia, 3% A. P. A., f.o.b. fish factories.....	2.50 & 50c
Soda nitrate, per net ton; bulk, ex-vessel Atlantic and Gulf ports.....	27.00
in 200-lb. bags.....	28.70
in 100-lb. bags.....	29.40
Fertilizer tankage, ground, 10% ammonia, 10% B. P. L. bulk.....	2.50 & 10c
Feeding tankage, unground, 10-12% ammonia, 15% B. P. L. bulk.....	2.50 & 10c

#### Phosphates

Foreign bone meal, steamed, 3 and 50 bags, per ton, c.i.f.....	\$34.00
Bone meal, raw, 4½% and 50%, in bags, per ton, c.i.f.....	\$3.00
Superphosphate, bulk, f.o.b. Baltimore, per ton, 16% fat.....	8.50

#### Dry Rendered Tankage

50/55% protein, unground.....	57½¢
60% protein, unground.....	57½¢

## ANIMAL FAT IMPORTS

Imports of animal fats and oils during January, 1941, and the value of the imported products:

	Quantity	Value
Tankage, tons.....	5,898	\$155,012
Wool grease, lbs.....	124,365	5,151
Cod oil, gal., bulk, f.o.b. Baltimore, per cod liver oil, gal.....	61,898	87,077
Other fish oils.....	189,842	262,813
Stearic acid.....	38,434	23,438
	22,512	2,842

## VEGETABLE OILS

Crude cottonseed oil, in tanks, f.o.b. Valley points, prompt.....	6% @ 6%
White deodorized, in bbls., f.o.b. Chicago.....	3% @ 9
Yellow, deodorized.....	8% @ 9
Snap stock, 50% f.f.a. f.o.b. consuming points.....	nom. 1%
Soybean oil, f.o.b. mills, in tanks.....	8% @ 6%
Corn oil, in tanks, f.o.b. mills.....	6% @ 7
Coconut oil, sellers tanks, f.o.b. coast.....	4 @ 4%
Refined coconut, bbls., f.o.b. Chicago.....	9 @ 9%

## OLEOMARGARINE

### F. O. B. CHICAGO

White domestic vegetable.....	14%
White animal fat.....	13
Water churned pastry.....	12%
Milk churned pastry.....	13%
White "nut" type.....	9
Vegetable type.....	8%

# Late Cotton Oil Positions Cross 8c Level in Advance

Active speculative buying carries values to highest point since 1938—Smaller supply of foreign oils foreseen—Crude strong and higher—Soybean oil sold at 6¼¢, ask 6½¢—Coconut oil scarce and higher.

ACTIVE speculative buying and rapid price advances to new highs featured the New York cottonseed oil futures market during the past week. The late positions sold above the 8c level, the first time values have reached that point since November, 1938.

Slight hesitation developed over the weekend, owing to reaction in some of the leading markets following reports that the administration did not favor high loans on grains and cotton. The reaction was quickly overcome, however, and the market developed renewed strength which sent values up approximately ½¢ per pound over last Friday's close. This brought the total advance since the first of the month to about 1-¼¢ per pound.

This buying movement largely reflected sentiment on the supply and demand situation in fats and oils. While the upward trend in other commodities, and inflationary implications in the government spending program have undoubtedly had some bearing on the market, it is believed that the oil and fat situation has independent merit.

The trade showed some worry over supplies of cotton oil during the balance of the present season. It was pointed out that America is a net importer of oils, and that imports have been seriously curtailed because of the scarcity of ocean freight space.

The fact that crude oil has been leading the advance has been a strong feature of the cotton oil market recently. Packers have been in the market several times and on Wednesday were said to have absorbed about all the crude available at 6¼¢. Bids were in the market for crude at 6½¢ without further sales.

COCONUT OIL.—Prices were nominally ¼¢ higher, but without firm offers by importers. It was possible to buy some material at New York on a basis of 4½¢, while 4¼¢ was named on the west coast. No trade was confirmed over the period Freight markets continued strong and copra offerings remained light.

CORN OIL.—Chicago made small sales at 6¼¢, which was ½¢ over recent levels. There is still little disposition to make fresh offerings.

SOYBEAN OIL.—Prices were firmer with sales reported at 6¼¢, Decatur basis, although mostly from resale channels. Mills which would have entertained bids at 6½¢ early in the week, asked 6½¢. The U. S. Department of

Agriculture estimates farmers intend to plant 7 per cent less area to soy beans in 1941.

PALM OIL.—There have been small sales of Sumatra at 3½¢ and 3¢, ex-duty, but only from stocks held at Atlantic ports. Shippers do not offer forward materials due to freight uncertainty. Importers named 3½¢ on shipments but stated this was subject to freight.

PALM KERNEL OIL.—New York continued nominal with the coast quoted at 4½¢.

OLIVE OIL FOOTS.—Prices were ¼¢ higher at 11¢, reflecting strength in inedible olive oil, up 15¢ per gallon.

PEANUT OIL.—Carolina mills made limited sales at 7c this week, or ¾¢ over the recent levels. Strength reflected the recent upswing in crude cotton oil. It was difficult to get firm offers.

COTTONSEED OIL.—Valley and Southeast crude were quoted Wednesday at 6¼¢ paid; Texas, 6½¢ paid at common points; 6¼¢ nominal.

Futures market transactions for the week at New York were:

### FRIDAY, MARCH 14, 1941

	—Range—	—Closing—
	Sales High Low	Bid Asked
March.....	4.....	7.20 7.32
April.....	.....	7.25 nom
May.....	57 7.32 7.10	7.31 7.32
June.....	.....	7.36 nom
July.....	97 7.44 7.25	7.43 44tr
August.....	.....	7.47 nom
September.....	114 7.55 7.35	7.55 sale
October.....	35 7.58 7.41	7.57 58sa

Sales 307 contracts.

### SATURDAY, MARCH 15, 1941

March.....	7 7.40 7.40	7.30 7.47
April.....	.....	7.35 nom
May.....	45 7.47 7.37	7.45 7.47
June.....	.....	7.50 nom
July.....	80 7.60 7.47	7.56 7.57
August.....	.....	7.60 nom
September.....	100 7.75 7.59	7.69 trad
October.....	96 7.80 7.61	7.72 7.74

Sales 337 contracts.

### MONDAY, MARCH 17, 1941

April.....	36 7.45 7.32	7.30 nom
May.....	.....	7.37 nom
June.....	146 7.57 7.40	7.46 47sa
July.....	.....	7.50 nom
August.....	193 7.70 7.55	7.58 sales
September.....	81 7.72 7.62	7.63 7.66
November.....	.....	7.66 nom

Sales 452 contracts.

### TUESDAY, MARCH 18, 1941

April.....	64 7.62 7.35	7.55 nom
May.....	.....	7.54 55tr
June.....	.....	7.60 nom
July.....	149 7.74 7.45	7.68 69tr
August.....	.....	7.74 nom
September.....	177 7.87 7.68	7.82 84tr
October.....	24 7.89 7.63	7.88 trad
November.....	.....	7.92 nom

Sales 414 contracts.

### WEDNESDAY, MARCH 19, 1941

April.....	51 7.82 7.65	7.70 nom
May.....	.....	7.75 7.78
June.....	220 7.94 7.61	7.80 nom
July.....	.....	7.85 86sa
August.....	.....	7.90 nom
September.....	235 8.10 7.88	8.00 sales
October.....	67 8.14 7.94	8.05 8.06
November.....	.....	8.10 nom

Sales 573 contracts.

### THURSDAY, MARCH 20, 1941

May.....	90 7.94 7.71	7.72 bid
July.....	157 8.01 7.79	7.82 bid
September.....	262 8.16 7.92	7.96 nom
October.....	113 8.20 7.98	8.02 nom

(See page 36 for later markets.)



## Rendered Pork Fat

(Continued from page 9.)

prime steam lard, and who have ample equipment of this type and are not willing to install the apparatus described above, should add about 0.25 to 0.5 per cent of powdered activated carbon in the rendering tank, along with the fat charge.

This carbon selectively adsorbs and removes the brownish red colors, and much of the odor from the fats. It tends to stabilize the rendered pork fat so produced.

In recent tests at one of the largest eastern meat packing plants, a steam rendered pork fat was produced which compared favorably with the normal production of prime steam lard. The following pork fats were rendered with about 0.5 per cent of their weight of powdered activated carbon, which was, in this case, 27 lbs.:

	Lbs.
Sweet pickle fat.....	3,507
Cracklings from open kettle.....	1,300
Giblet and liver trimmings.....	247
Scrap killing fat.....	398
	5,452

The finished rendered pork fat, which constitutes approximately 17 per cent of the total of rendered edible fat produced by this packer, was as colorless as the plant's regular prime steam lard, and had a mild and pleasant odor. When processed without activated carbon in the tank, the odor of the rendered pork fat was so strong, and its color so dark, as to jeopardize its acceptance as an edible product.

Previously this establishment had decolorized its rendered pork fat in a separate operation. About 2 per cent fullers earth was used to correct its color. While fullers earth treatment did make the color satisfactory, it made the flavor and odor of the rendered pork fat more objectionable and destabilized the fat, producing a tendency toward rapid rancidity.

It is well worth while for any packer in this same position to try out this simple process in producing rendered pork fat. He should bear in mind that no change is required in the normal steam rendering procedure, except to add 27 lbs. of activated carbon and 9 lbs. of sodium carbonate to 5,500 lbs. of fats.

### Dry Rendered Pork Fat

Concerns using dry rendering for manufacturing lard and rendered pork fat will find it worthwhile to add from 0.2 to 0.5 per cent powdered activated carbon to the raw fats as they are charged into the melter. Such a course will be found particularly beneficial because the carbon removes gelatine or glue which may remain in dry rendered lard. The gluey material often causes a light reddish brown color in dry rendered lard. This color is completely removed by the carbon and leaves the resultant rendered pork fat clear, colorless and brilliant.

No other change is necessary in dry rendering; just add this small percentage of powdered activated carbon. The carbon is so completely absorbed by the

cracklings that little filtration is necessary.

While the active carbon used in rendering actually improves cracklings or tankage which are to be used as feed-stuffs, it is so black and darkens the tankage or cracklings in such a way that some packers refuse to apply it in the rendering tank or melter.

In such cases, the activated carbon can be added to the rendered pork fat in a mixing kettle with mechanical agitator (sometimes called a clay kettle). About .2 to .5 per cent of powdered activated carbon is added at about 160 to 180 degs. F. The fat and carbon are mixed for about five minutes and then filtered. This removes the carbon with the coloring matter and impurities. The resultant filtered fat will be white and greatly improved in flavor and odor.

It is recommended that activated carbon be applied in the rendering vessels instead of after rendering. Rendered pork fat is more stable when the carbon is added during rendering because agitation and filtration of the rendered fat containing the carbon has a tendency to oxidize it.

### How to Stabilize Fats

Two possible methods of fat stabilization are available:

**HYDROGENATION**—Measured amounts of hydrogen are introduced into and combined with the lard in the presence of a nickel oxide catalyst. This hydrogen converts unsaturated fatty acids into saturated fatty acids (oil

into stearine) and hardens the fat. The degree to which it is hardened depends upon how much hydrogen is allowed to combine with the fat. This process gives the lard excellent stability and resistance to rancidity.

Hydrogenation of rendered fat is not to be considered lightly. A hydrogenation installation is costly and, above all, requires expert operation by technically trained operators.

**ANTI-OXIDANTS.**—Anti-oxidants are those materials which, when added to another substance in small quantities selectively, have the ability of preventing that substance from taking up oxygen. This quality is of vital importance to the pork fat refiner since the pickup of oxygen by fats leads to the development of rancidity.

Anti-oxidants already in use by refiners of edible fats are lecithin and gum guaiac. Other anti-oxidants are being developed, including one which is designated as IC-12 and appears to have exceptional promise, but which has not yet been offered for approval by the authorities.

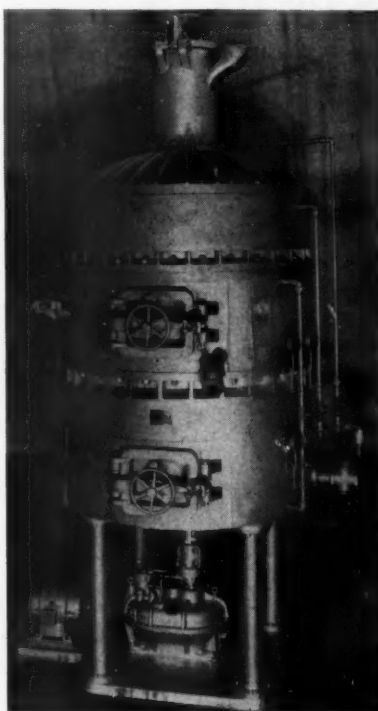
It is apparent that it is possible to produce rendered pork fat of good color, neutrality, stability, flavor, odor and high smoke point. The degree of quality of rendered pork fat, like the degree of quality of lard, is dependent on the amount of care and money which the processor is willing to spend in making it. Either hydrogenation, or the more simplified method described above (along with a good anti-oxidant) will give a particularly perfect fat—white, sweet, stable, neutral, and with high smoke point. Use of activated carbon will result in a white rendered pork fat with greatly improved flavor and odor at almost negligible cost. Its use will preserve the stability inherent in the fats which are rendered.

### LIFTING MEAT SALES

Tying in with the vitamin theme of the advertising campaign being sponsored by the American Meat Institute, a new 16-page booklet has been published by the Afral Corp., New York City, manufacturer of cures, dry and liquid seasonings, binders and other meat supplies.

The illustrated booklet points out that meat is a major source of essential vitamins except vitamin D, which is needed for building strong bones and teeth. Packers can add this vitamin to their meat products without extra manufacturing equipment or incurring great cost, according to the booklet. It also relates how Afral D will improve the product and increase sales.

In addition to discussing processing methods the booklet offers merchandising suggestions, as well as suggesting methods by which packers can tie-in successfully with the American Meat Institute advertising campaign. Copies of the booklet may be obtained by addressing the Afral Corp., 601 W. 26th st., New York, N. Y.



### FAT AND TISSUE SEPARATED

In this drip rendering installation, the fats, on melting, are immediately disassociated from bone, tissue, etc.

# HIDES AND SKINS

St. Paul native steers sell  $\frac{1}{2}$ c up, other points steady—Light stock scarce and in strong position—Few River light cows sell  $\frac{1}{4}$ c up—Calfskins strong—Kips steady.

## Chicago

**PACKER HIDES.**—Trading has been rather limited so far this week in the local packer hide market but the market in general has a firm appearance. Reported sales up to the present time total a little over 16,000 hides, with the probability that a few more have moved quietly or been booked.

An advance of  $\frac{1}{4}$ c was paid for the less grubby St. Paul native steers, with other points sold steady. One car of River point light cows moved at  $\frac{1}{4}$ c advance, with  $\frac{1}{2}$ c up asked in other directions. Branded cows, on light offerings, are held for  $\frac{1}{2}$ c advance.

There is an active demand for anything available in the way of light stock, due in good part to the present strong situation in the calfskin market, but very few light hides are available. There is also a good inquiry for native steers from the better points, and also for branded cows. Heavy branded steers have not yet moved but are firmly held

by packers at previous asking prices.

Hide futures have been somewhat erratic, moving up sharply at the week-end until all futures were quoted in a range of 13.97@14.00. The market broke sharply at the opening of the week, following comment from Washington sources that rapid advances were not warranted, and the March option is now off 53 points from the high or 21 points under last Friday's close; the later months are 1@5 points under Friday's close.

A couple cars St. Paul native steers sold quietly at the week-end at 13 $\frac{1}{4}$ c, and 4,400 more St. Paul Mar. natives sold late this week at 13 $\frac{1}{2}$ c also, with 9,200 other points moved at 13c. Extreme light native steers last sold locally at 15 $\frac{1}{4}$ c for a half-car, with more sizeable sales earlier at 15c; a few sold outside at 15 $\frac{1}{4}$ c for washed hides but this description is scarce.

Branded steers were quiet, with butt brands firmly held at 13c and Colorados at 12 $\frac{1}{2}$ c; packers declined business on Colorados alone at 12 $\frac{1}{2}$ c, insisting upon butts moving in combination. Heavy Texas steers are held at 13c; light Texas steers are nominal at 12c; extreme light Texas steers are scarce and probably salable around 14c if offered.

Couple cars heavy native cows sold at

the week-end at 12 $\frac{1}{2}$ c, steady, and a few might be bought this basis. One packer sold 1,000 River point light native cows at 14 $\frac{1}{4}$ c, and other packers ask 14 $\frac{1}{2}$ c; car or so Indianapolis light cows sold at 14c, and northern points are held for 14c, or  $\frac{1}{2}$ c advance. Bids of 13c, last trading price, have been declined for branded cows with 13 $\frac{1}{2}$ c asked; some packers have none to offer.

Bulls are salable at last trading price of 9 $\frac{1}{2}$ c for natives and 8 $\frac{1}{2}$ c for brands, but  $\frac{1}{2}$ c more is asked.

An Indiana packer sold about 5,000 March hides at mid-week basis 13 $\frac{1}{2}$ c for native steers, 15 $\frac{1}{4}$ c for extreme light natives and 14c for light native cows; being washed hides, these usually bring  $\frac{1}{4}$ c premium.

Withdrawals from Exchange warehouses during first 18 days of Mar. totalled 14,313 hides, as against 9,681 during same period in Feb.; warehouse stocks on Mar. 18th were down to 306,929 hides.

The preliminary estimate by the Tanners' Council for shoe production during Feb. is 36,000,000 pairs, or one per cent over Feb. 1940; tentative figures place estimate for Mar. at about 39,000,000 pairs, or 13 per cent over Mar. 1940.

**LATER.**—Packers sold 2,000 River point light cows at 14 $\frac{1}{4}$ c and 1,000 northers at 13 $\frac{1}{2}$ c.

**OUTSIDE SMALL PACKER.**—The market has been less active this week on outside small packer all-weights, due

## PUT YOUR PROBLEMS UP TO OUR LABORATORY

Yes, there are bigger laboratories, but none more compact . . . none better equipped and staffed to cope with your particular problems. This laboratory is maintained for your convenience. Many a packer's puzzling difficulty has been overcome in our laboratory—to the packer's immense relief and complete satisfaction. We invite you to consult us. There is no cost, no obligation. Write us!



## H. J. MAYER & SONS CO.

6819-27 SOUTH ASHLAND AVENUE • CHICAGO, ILLINOIS  
Correspondence: Sales (M) 1000, 1500, 2500, 3500, 4500, 5500, 6500, 7500, 8500, 9500, 10500, 11500, 12500, 13500, 14500, 15500, 16500, 17500, 18500, 19500, 20500, 21500, 22500, 23500, 24500, 25500, 26500, 27500, 28500, 29500, 30500, 31500, 32500, 33500, 34500, 35500, 36500, 37500, 38500, 39500, 40500, 41500, 42500, 43500, 44500, 45500, 46500, 47500, 48500, 49500, 50500, 51500, 52500, 53500, 54500, 55500, 56500, 57500, 58500, 59500, 60500, 61500, 62500, 63500, 64500, 65500, 66500, 67500, 68500, 69500, 70500, 71500, 72500, 73500, 74500, 75500, 76500, 77500, 78500, 79500, 80500, 81500, 82500, 83500, 84500, 85500, 86500, 87500, 88500, 89500, 90500, 91500, 92500, 93500, 94500, 95500, 96500, 97500, 98500, 99500, 100500, 101500, 102500, 103500, 104500, 105500, 106500, 107500, 108500, 109500, 110500, 111500, 112500, 113500, 114500, 115500, 116500, 117500, 118500, 119500, 120500, 121500, 122500, 123500, 124500, 125500, 126500, 127500, 128500, 129500, 130500, 131500, 132500, 133500, 134500, 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in part to the lack of desirable offerings. The market has been quoted generally 13@13½c, selected, for natives, brands ½c less. Some traders indicate that, while it has not been easy to sell the usual class of offerings running fairly heavy average above 13@13½c, it is also difficult to find any desirable hides offered lower and 12½c has been declined for some 51 lb. avge. March hides. Light average stock, 44/45 lb. avge., is reported salable at 13½c, quality considered.

**PACIFIC COAST.**—There has been no news from the Coast market since the sales previous week of Feb. hides at 11½c, flat, for steers ad cows, f.o.b. Los Angeles; further business this basis was declined.

**FOREIGN WET SALTED HIDES.**—While the South American market is said in some quarters to be slow, with an easy undertone, steady prices ruled on reported sales this week. A pack of 4,000 Argentine standard steers sold early at 93 pesos, equal to 14½c, c.i.f. New York, unchanged from price paid last week. Sales of 12,500 frigorifico light steers were reported later at 91 pesos, equal to 14½c. A sale of frigorifico extremes was reported at 15½¢ early in the week.

**COUNTRY HIDES.**—Country hides were firmly priced but the market shows little change, with demand running entirely to choice light stock and heavy hides draggy. Untrimmed all-weights around 48 lb. avge. are readily salable at 11c, selected, del'd Chgo., but 11½c

or better is asked. Heavy steers and cows are slow around 9c, flat. Trimmed buff weights are quotable 12½@12½c, selected. Offerings of trimmed extremes of desirable quality are not plentiful and market quoted 13½@13½c, selected basis. Bulls quoted 6¼@6½c; glues around 8½c trimmed; all-weight branded hides usually quoted around 10c flat.

**CALFSKINS.**—The packer calfskin market has been firm but quiet this week, packers being closely sold up to end of Feb. and offerings of Mar. calf awaited. Heavy northern calf last sold at 28c; River point heavies are nominal around 26c, with last actual sale earlier at 25c; light calf under 9½ lb. last sold at 23½c. These figures are said to be available, and 28c was bid for northern heavies; packers' ideas around a cent higher.

The Chgo. city calfskin market is around ½c higher than last week and is quotable at 21½c for 8/10 lb. and 24c for 10/15 lb., on quiet sales early in the week. Straight countries are quotable 15½@16c flat. Chgo. city light calf and deacons are quotable at \$1.55, understood to have been paid for a car early this week.

**KIPSKINS.**—There was a little trading early in packer native kipskins at steady price. One packer sold 2,200 Feb. northern native kips at the week-end at 20c; another sold 2,000 Jan.-Feb. northern natives also at 20c; southern natives are quotable at 19c. Feb. over-weights sold last at 18c for northern and 17c

for southern; Jan. forward kips are still held, and quoted 14½@15c nom.

The market on Chicago city kipskins is quotable only in a nominal way around 18@18½c in the absence of offerings; accumulation has been very slow. Straight countries are quoted 13½@14c flat.

Packer regular slunks are sold up to the end of Feb., with 85c last paid. Two lots totalling 2,000 hairless slunks sold early this week at 60c, or 5c up, for No. 1's, with No. 2's at half-price.

**HORSEHIDES.**—The market has not been overly active on horsehides but prices are quoted about unchanged, with scattered sales being made in the range of prices. City renderers, with manes and tails, are quotable \$6.10@6.25, selected, f.o.b. nearby sections; ordinary trimmed renderers range \$5.80@6.00, del'd Chgo.; mixed city and country lots \$5.25@5.50, Chgo.

**SHEEPSKINS.**—Dry pelts are quotable 22@23c per lb., del'd Chgo., for full wools, with a little trading reported recently in this range. Shearling production is showing some increase and the season should be well under way within a couple more weeks. The market is called firm, with a good demand, one house reporting several inquiries late this week with not enough on hand to make offerings. One seller moved two cars this week at \$1.70 for No. 1's, \$1.25 for No. 2's and 75c for No. 3's; another house sold couple cars at \$1.75, \$1.25 and 75c, respectively, for the three grades of shearlings. Good mid-west

*Right* — SIZE  
— QUALITY  
— PRICE

## SAUSAGE CASINGS

**EARLY & MOOR INC.**

BOSTON, MASS.

"The Skins You Love to Stuff"

NEW YORK IS A "GREAT CITY"  
AND THE HOTEL McALPIN  
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Single rooms with bath \$3. Double from \$4.50

**HOTEL McALPIN**

BROADWAY AT 34TH STREET, NEW YORK

Under KNOTT Management  
JOHN J. WOELLFEL, Manager



independent packer wool pelts are quotable around \$3.50 per cwt. live weight basis for March stock, with up to \$3.57½ per cwt. said to have been paid recently, and market called firm. Outside small packer pelts are moving at \$2.75@3.00 each on a per piece basis, according to section.

## New York

**PACKER HIDES.**—The New York market continues quiet. Aside from current March production, the eastern packers are holding only Feb. branded steers, with some action awaited in the West to define the market on brands.

**CALFSKINS.**—The calfskin market is called firm, with holdings generally thought to be light, but no trading has been reported so far this week. Collector 4-5's are quoted around \$1.45 nom.; 5-7's sold previous week at \$1.80; 7-9's are nominal around \$2.70, and 9-12's around \$3.80@3.85. Packer 4-5's are quoted around \$1.80 nom., 5-7's \$2.20@2.25; 7-9's sold previous week at \$3.00 and 9-12's at \$4.10.

## CHICAGO COTTON OIL

### Closing Prices

Monday, Mar. 17.—Mar. 7.20 n; May 7.30 ax; July 7.41 ax; Sept. 7.50 ax; Oct. 7.56 ax; cash 7.20 b@7.35 ax.

Tuesday, Mar. 18.—Mar. 7.35; May 7.45; July 7.62; Sept. 7.75; Oct. 7.80; all b; cash 7.40 b@7.60 ax.

Wednesday, Mar. 19.—Mar. 7.62; May 7.70; July 7.77; Sept. 7.90; Oct. 7.95; all b; cash 7.60 b@7.75 ax.

Thursday, Mar. 20.—Mar. 7.62 b; May 7.70 ax; July 7.77 ax; Sept. 7.90 ax; Oct. 7.95 b; cash 7.55 b@7.70 ax.

Friday, Mar. 21.—Mar. 7.55; May 6.58; July 7.78; Sept. 7.83; Oct. 7.88; all asked; cash 7.50 b@7.78 sales.

## HIDES AND SKINS IMPORTS AND EXPORTS

Hides and skins imported into the United States during January, 1941:

IMPORTS		
	Pounds	Value
Cattle hides, dry .....	1,794,517	\$ 195,466
wet .....	22,778,707	1,874,727
Kipskins, dry .....	800,053	91,319
wet .....	685,274	89,532
Calfskins, dry .....	150,566	26,896
wet .....	1,259,056	263,062
Sheep and lamb skins .....		
dry and green & woolled .....	1,491,030	224,110
pickled, fleshers, skivers .....	4,407,941	515,285
Sheep and lamb skins, dry .....	307,581	66,562
Buffalo hides, dry and .....		
wet .....	622,172	44,237
Indian Buffalo hides, .....		
dry and wet .....	54,367	12,212
Horse, colt and ass skins .....		
dry .....	756,263	60,088
wet .....	733,523	82,909
Goat and kid skins, dry .....	4,446,579	981,069
wet .....	145,230	17,397
Kangaroo and wallaby .....	63,121	42,480
Deer and elk skins .....	931,565	63,099
Reptile skins (pieces) .....	160,364	35,244
Shark skins .....	7,791	678
Other fish skins .....	82,051	1,609
Seal skins, not fur .....	55,000	2,811
Other hides and skins .....		
(pieces) .....	156,572	188,228

EXPORTS		
	Pieces	lbs.
Cattle hides .....	18,352	1,211,192
Calfskins .....	6,896	75,443
Kipskins .....	524	6,234
Sheep skins .....	57,889	133,987
Other hides and skins .....		396,971

# WEEK'S CLOSING MARKETS

## FRIDAY'S CLOSING

### Provisions

Lard was firm during the latter part of the week; values reacted from best levels under realizing. No new developments were reported on sales of lard to Britain.

### Cottonseed Oil

After record day on Thursday, both in regard to volume of business and prices, market eased under realizing with some quarters inclined to hesitate following further advance. Southeast and Valley crude, 6½c lb. bid; Texas, 6½c lb. bid.

Quotations on bleachable cottonseed oil at close of New York market Friday were: May 7.67@7.70; July 7.74@7.75; Sept. 7.88@7.87 sales; Oct. 7.91@7.90 sales; 309 sales; closing easy.

### Tallow

New York extra tallow, 6½c lb.

### Stearine

Stearine was quoted 7½c lb.

## Friday's Lard Markets

New York, March 21, 1941.—Prices are for export. Lard, prime western, 7.35@7.45c; middle western, 7.25@7.35c; city, 8c; refined continent, 8½c; South American, 8½c; Brazil kegs, 8½c; shortening, 9½c.

## NEW YORK HIDE FUTURES

### Closing Prices

Monday, Mar. 17.—Mar. 13.65 n; June 13.70; Sept. 13.73; Dec. 13.78 n; Mar. (1942) 13.78 n; 164 lots; 22@33 lower.

Tuesday, Mar. 18.—Mar. 13.80 n; June 13.88@13.89; Sept. 13.92@13.95; Dec. 13.93; Mar. (1942) 13.93 n; 164 lots; 15@19 higher.

Wednesday, Mar. 19.—Mar. 13.70; June 13.75; Sept. 13.87 b; Dec. 13.85 n; Mar. (1942) 13.90 b; 220 lots; 3@13 lower.

Thursday, Mar. 20.—Mar. 13.45 n; June 13.65@13.69; Sept. 13.70; Dec. 13.70@13.75; Mar. (1942) 13.70 n; 94 lots; 10@25 lower.

Friday, Mar. 21.—Mar. 13.45 b; June 13.63; Sept. 13.65@13.68; Dec. 13.70 n; Mar. (1942) 13.70 n; 112 lots.

## ARGENTINE BEEF EXPORTS

Cable reports of Argentine exports of beef this week up to March 19, 1941: To the United Kingdom, 51,326 quarters, to the Continent, 2,170. Last week to United Kingdom 70,731 quarters; Continent, none.

## CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago for the week ended Mar. 21, 1941, with comparisons:

PACKER HIDES			
	Week ended Mar. 21	Prev. week	Cor. week, 1940
Hvy. nat. str. ....	13 @13½	@13	@12½
Hvy. Tex. str. ....	@13ax	@13ax	@12½
Hvy. butt brnd'd str. ....	@13ax	@13ax	@12½
Hvy. Col. str. ....	@12½	@12½ax	@11½
Ex-light Tex. str. ....	13½ @14	13½ @14	@12½
Brnd'd cows. 13 @13½	@13½	@13	@12
Hvy. nat. cows .....	@12½	@12½	@12
Lt. nat. cows. 13 @14	13½ @14	12½ @14	@12½
Nat. bulls ... 8½ @10	8½ @10	8½ @10	@9½
Brnd'd bulls ... 8½ @9	8½ @9	8½ @9	@8½
Calfskins ... 23½ @29b	23½ @29b	23 @27½	@27½
Kips, nat. ...	@20	@20	@19
Kips, ov.-wt. ...	@18	@18	@18
Kips, brnd'd. 14½ @15n	14½ @15n	@16	@16
Slunks, reg. ...	@85	@85	@1.10
Slunks, hris. ...	@60	@55	@60

Light native, butt branded and Colorado steers 1c per lb. less than heavies.

### CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts. 13 @13½	13 @13½	11½ @12
Branded ... 12½ @13	12½ @13	11 @11½
Nat. bulls ... 8 @8½	8 @8½	8 @8½
Brnd'd bulls ... 7½ @8	7½ @8	7 @7½
Calfskins ... 21½ @24	21 @23½	20 @23½
Kips ... 18 @18½	18 @18½	@17½
Slunks, reg. ... 75 @80n	75 @80n	@1.00
Slunks, hris. ... 50 @55n	50 @55n	@50

### COUNTRY HIDES

Hvy. steers ...	@9n	@9n	9 @9½
Hvy. cows ...	@9n	@9n	9 @9½
Butts ...	12½ @12½	12½ @12½	11½ @11½
Extremes ...	13½ @13½	13 @13½	13½ @13½
Bulls ...	6½ @6½	6½ @6½	6½ @7
Calfskins ...	15½ @16	@15½	16 @16½
Kipskins ...	13½ @14	13½ @14	14½ @15
Horsehides ...	5.25@6.25	5.35@6.25	4.60@5.80

### SHEEPSKINS

Pkr. shearings. 1.70@1.75	@1.70	@1.70	@1.35
Dry pelts ... 22 @23	22 @23	15½ @16	

## TALLOW FUTURE TRADING

### N. Y. Closing Prices

Monday, Mar. 17.—June 5.95@6.35; July 6.00@6.45; Aug. 6.05@6.55; Sept. 6.10@6.60; no sales.

Tuesday, Mar. 18.—May 5.90@6.25; June 5.95@6.35; July 6.00@6.45; Sept. 6.10@6.60; no sales.

Wednesday, Mar. 19.—May 6.20@6.45; June 6.35@6.55; July 6.45@6.75; Sept. 6.50@6.80; no sales.

Thursday, Mar. 20.—May 6.35 b@6.60 ax; June 6.45 b@6.70 ax; July 6.55 b@6.80 ax; Sept. 6.65 b@6.90 ax; no sales.

Friday, Mar. 21.—May 6.45; June 6.50 @6.70; July 6.60@6.65; Aug. 6.65@6.85; Sept. 6.70@6.90; 1 sale.

## CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended March 15, 1941, were 5,192,000 lbs.; previous week 4,879,000 lbs.; same week last year 5,470,000 lbs.; Jan. 1 to date, 55,374,000 lbs.; same period last year, 58,740,000 lbs.

Shipments of hides from Chicago for week ended March 15, 1941, were 5,437,000 lbs.; previous week 4,517,000 lbs.; same week last year 4,154,000 lbs.; Jan. 1 to date, 53,143,000 lbs.; same period last year, 49,566,000 lbs.

# LIVESTOCK MARKETS *Weekly Review*

## Spring-Summer Kill Will Be Below 1940

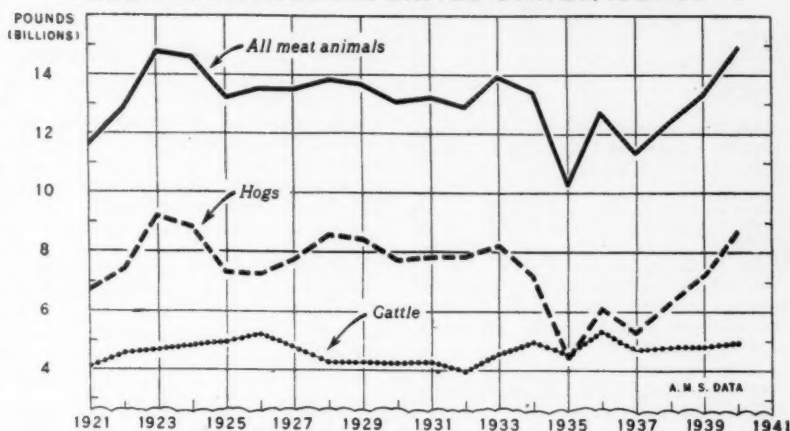
TOTAL supplies of livestock are expected to be somewhat smaller during the next six months than the near record supplies a year earlier, according to the monthly review by the U. S. Bureau of Agricultural Economics. Moderately larger supplies of sheep and lambs, and cattle and calves are in prospect, but marketings of hogs are expected to total around 15 per cent smaller than in the corresponding period of 1940. If consumer demand conditions continue to improve in 1941 as expected, prices of all livestock probably will average higher during this period than in the like seasons a year ago.

Hog marketings are expected to increase seasonally during the late spring as the market movement of fall pigs gets under way. Slaughter supplies of hogs during the last half of the marketing year (April-September) are expected to be considerably smaller than were supplies in the corresponding period of 1940.

Marketings of slaughter cattle will increase seasonally during the spring and summer, and total slaughter for the year is expected to be a little larger than in 1940. Supplies of grain-fed cattle will be relatively large this summer and fall, with the peak in marketings expected to occur a little later than usual.

The upward trend in cattle numbers now taking place appears likely to continue for two or three more years and slaughter supplies of cattle and calves will increase moderately in this period. Moreover, once the peak in numbers is reached, a marked increase in the slaughter of cattle and calves will occur. If such an increase begins at the

DRESSED WEIGHT OF LIVESTOCK SLAUGHTERED UNDER FEDERAL INSPECTION, UNITED STATES, 1921-40



Total dressed weight of livestock slaughtered under federal inspection during 1940 was the largest in 20 years. The increase over 1939 was almost entirely due to increased hog slaughter. Decline in hog production in the last year will be reflected in reduced hog kill in 1941; a moderate increase in cattle slaughter is expected, but it will not be large enough to offset the drop in pork production. (Chart by U. S. Bureau of Agricultural Economics.)

## HOG WEIGHTS AND COSTS

Average weights at which barrows and gilts were marketed during February at four markets—Chicago, Kansas City, Omaha and St. Joseph—showed marked increases over a year ago, while at two markets—National Stock Yards and St. Paul—arrivals were lighter. Arrivals at Omaha during February averaged 14 lbs. heavier than during February, 1940. All but one market—Kansas City—showed weight increases over the previous month.

Sows averaged lighter at Chicago, National Stock Yards and St. Paul and were heavier at Omaha and St. Joseph, while at Kansas City they averaged

end of two or three years, consumer demand may be weaker than it is now, and a substantial decline in cattle prices can hardly be avoided, the bureau points out in the report.

The early lamb crop is somewhat larger this year than last. Weather conditions have been exceptionally favorable for lambing this year, and death losses have been light. Feed supplies are ample in all regions, and early lambs are expected to develop rapidly. Marketings of early lambs from California and Arizona may be a little later this year than last. The total number of early lambs marketed before July 1 probably will be a little larger than in the corresponding period in 1940.



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the same as a year ago. Compared with weights during January, at three of the six markets sows were heavier in February and at the remaining three markets they were lighter.

U. S. Agricultural Marketing Service reports the following average weights at the six markets during February:

	BARROWS AND GILTS		SOWS	
	Feb., 1941	Feb., 1940	Feb., 1941	Feb., 1940
Chicago	246	241	444	445
Kansas City	227	220	404	404
Omaha	247	233	440	419
National Stock Yards	218	227	372	395
St. Joseph	230	221	419	407
St. Paul	229	233	429	445

Average weights of hogs at western markets were from 10 to 31 lbs. heavier in February than during February, 1940.

	Feb., 1941	Feb., 1940
Denver	241	231
Wichita	224	199
Fort Worth	227	196

At all six markets average prices of barrows and gilts were under those of the preceding month, the difference ranging from 3 to 22c. Increase in average price of barrows and gilts over February, 1940, was approximately \$2.50 for all markets.

Average prices of sows advanced during February at four markets while there were declines in average prices at two markets. Compared with a year ago, general price increases were as great as for barrows and gilts, ranging from \$2.49 to \$2.65.

Average prices for these classes at the six markets during February:

	BARROWS AND GILTS		SOWS	
	Feb., 1941	Feb., 1940	Feb., 1941	Feb., 1940
Chicago	\$7.78	\$5.19	\$8.98	\$4.34
Kansas City	7.55	4.98	6.70	4.07
Omaha	7.33	4.53	6.50	4.01
National Stock Yards	7.77	5.32	6.85	4.36
St. Joseph	7.54	4.90	6.75	4.10
St. Paul	7.43	4.87	6.61	4.07

## CORN BELT DIRECT TRADING

(Reported by U. S. Department of Agriculture, Agricultural Marketing Service.)

Des Moines, Ia., March 20, 1941.—At 16 concentration points and 10 packing plants in Iowa and Minnesota hog prices advanced slightly this week under the influence of broader demand.

Hogs, good to choice:	
100-180 lb.	\$8.85@7.60
180-240 lb.	7.40@7.75
240-270 lb.	7.25@7.60
270-300 lb.	7.10@7.50
300-330 lb.	6.95@7.40
330-360 lb.	6.80@7.30

Sows:	
330 lbs. down.	\$6.55@7.00
330-400 lb.	6.45@6.65
400-500 lb.	6.30@6.65

Receipts of hogs at Corn Belt markets for week ended March 20, 1941, were as follows:

	This week	Last week
Friday, Mar. 14.	28,100	19,900
Saturday, Mar. 15.	21,700	41,700
Monday, Mar. 17.	38,500	40,100
Tuesday, Mar. 18.	43,400	16,000
Wednesday, Mar. 19.	34,900	23,100
Thursday, Mar. 20.	21,300	55,300

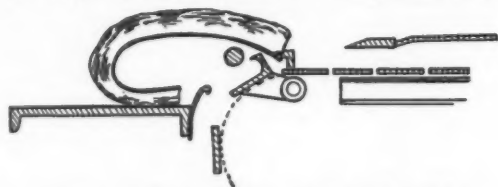
## LOS ANGELES LIVESTOCK

Increase in hog slaughter at the Los Angeles Union Stock Yards during 1940 was the greatest ever shown in a single year, running over one third million above the previous year, and the total slaughter for the year was by far the largest ever recorded in the Los Angeles area, according to report issued by J. A. McNaughton, vice president and general manager of the Los Angeles Union Stock Yards Company. The market's growth has been as rapid as that of the city.

Los Angeles County livestock slaughter figures, 1915 through 1940, inclusive:

Year	Cattle	Calves	Hogs	Sheep
1915	116,115	20,469	220,711	386,741
1920	187,282	66,744	238,618	411,820
1921	195,364	80,351	305,050	516,316
1922	229,994	97,693	424,617	540,283
1923	277,692	129,053	602,328	582,653
1924	285,854	136,833	602,801	715,493
1925	298,680	157,253	472,013	620,845
1926	300,518	148,596	450,764	625,547
1927	310,385	137,802	542,880	628,270
1928	312,716	153,525	697,151	669,290
1929	316,958	152,097	732,535	735,379
1930	333,099	143,370	735,801	900,754
1931	357,402	154,053	816,683	1,080,186
1932	361,042	134,261	978,691	1,041,997
1933	388,058	139,112	980,641	968,260
1934	454,793	158,004	771,521	892,915
1935	461,273	158,216	526,395	1,043,244
1936	503,295	172,610	682,440	1,048,228
1937	544,964	180,734	697,364	1,054,828
1938	515,000	166,478	806,288	1,072,275
1939	479,000	142,712	952,000	1,029,000
1940	531,585	144,661	1,426,213	1,100,334

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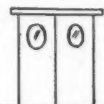
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## NEW YORK LIVESTOCK

Livestock prices at New York, Tuesday, March 18, 1941, as reported by the U. S. Agricultural Marketing Service:

<b>Cattle:</b>		
Steers, cutter, 932-lb.	\$	10.50
Cows, medium		7.00
Cows, cutter and common	6.00@	6.50
Cows, canner	4.75@	5.50
Bulls, good	8.00@	8.50
Bulls, medium	7.25@	7.75
<b>CALVES:</b>		
Vealers, good and choice	\$11.00@	13.50
Vealers, common and medium	5.50@	7.00
<b>HOGS:</b>		
Hogs, good and choice, 200-205-lb.	\$8.40	
Hogs, 220-lb.		8.20
<b>LAMBS:</b>		
Lambs, good, 85-lb.	\$10.30	

Receipts of salable livestock at Jersey City public market for the week ended with March 15:

	Cattle	Calves	Hogs*	Sheep
Salable receipts	1,762	379	123	
Total, with directs	5,577	8,010	23,941	35,267
<b>Previous week:</b>				
Salable receipts	1,759	977	162	10
Total with directs	6,222	8,752	24,136	29,096

\*Including hogs at 41st street.

## RECEIPTS AT CHIEF CENTERS

Receipts for week ended March 15:

At 20 markets:	Cattle	Hogs	Sheep
Week ended Mar. 15	161,000	411,000	296,000
Previous week	166,000	386,000	234,000
1940	165,000	480,000	254,000
1939	173,000	332,000	300,000
1938	194,000	298,000	287,000
At 11 markets:		Hogs	
Week ended Mar. 15		324,000	
Previous week		314,000	
1940		415,000	
1939		266,000	
1938		231,000	
1937		274,000	
At 7 markets:	Cattle	Hogs	Sheep
Week ended Mar. 15	116,000	292,000	191,000
Previous week	109,000	262,000	158,000
1940	115,000	355,000	176,000
1939	125,000	217,000	199,000
1938	135,000	193,000	172,000

## STOCKERS AND FEEDERS

Stocker and feeder shipments of cattle and sheep received in Corn Belt states in February:

	Cattle and Calves	Feb.	1941	1940
Stockyards	54,070		38,828	
Direct	18,722		17,900	
<b>Total</b>	<b>72,792</b>		<b>56,728</b>	
Total, Jan.-Feb.	176,835		126,306	
	Sheep and Lambs	Feb.	1941	1940
Stockyards	43,506		30,826	
Direct	90,044		50,133	
<b>Total</b>	<b>133,550</b>		<b>80,959</b>	
Total, Jan.-Feb.	252,856		188,908	

## SOUTHEASTERN LIVESTOCK

Combined receipts of livestock, as reported by the Agricultural Marketing Service, at seven southern packing plants, for week ended March 15:

	Cattle	Calves	Hogs
Week ended Mar. 15	2,790	519	9,756
Previous week	2,444	629	11,836
Same period 1940	1,388	184	8,602

Watch the Classified Advertisements page for bargains in equipment.

## LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five leading western markets, Thursday, March 20, 1941, as reported by U. S. Department of Agriculture, Agricultural Marketing Service:

Hogs (soft & oily not quoted). CHICAGO NAT. STE. YDS. OMAHA KANS. CITY ST. PAUL

### BARROWS AND GILTS:

#### Good-choice:

120-140 lbs.	\$ 6.25@ 7.10	\$ 6.40@ 7.25	\$ 7.00@ 7.50	\$ 7.00@ 7.50
140-160 lbs.	6.85@ 7.75	7.15@ 7.75	7.00@ 7.50	7.20@ 7.80
160-180 lbs.	7.50@ 8.15	7.55@ 8.15	7.25@ 7.75	7.45@ 7.55
180-200 lbs.	7.85@ 8.15	8.00@ 8.15	7.60@ 7.90	7.75@ 7.90
200-220 lbs.	7.95@ 8.25	8.00@ 8.15	7.80@ 8.00	7.75@ 7.90
220-240 lbs.	7.90@ 8.20	7.90@ 8.10	7.75@ 7.90	7.65@ 7.75
240-270 lbs.	7.65@ 7.95	7.70@ 8.00	7.50@ 7.80	7.65@ 7.85
270-300 lbs.	7.55@ 7.75	7.60@ 7.75	7.35@ 7.65	7.50@ 7.70
300-330 lbs.	7.45@ 7.60	7.40@ 7.55	7.25@ 7.50	7.45@ 7.60
330-360 lbs.	7.40@ 7.50	7.30@ 7.45	7.15@ 7.35	7.25@ 7.45

#### Medium:

160-220 lbs.	7.15@ 8.00	7.10@ 7.90	6.90@ 7.80	7.35@ 7.80	7.25@ 7.65
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### SOWS:

#### Good and choice:

270-300 lbs.	7.35@ 7.50	7.25@ 7.35	6.90@ 7.10	6.85@ 7.00	6.85-only
300-330 lbs.	7.30@ 7.40	7.20@ 7.35	6.90@ 7.10	6.85@ 7.00	6.85-only
330-360 lbs.	7.25@ 7.35	7.15@ 7.25	6.85@ 7.00	6.75@ 6.90	6.85-only

#### Good:

360-400 lbs.	7.15@ 7.30	7.10@ 7.20	6.75@ 6.90	6.75@ 6.90	6.85-only
400-450 lbs.	7.00@ 7.25	6.90@ 7.15	6.75@ 6.85	6.70@ 6.85	6.75@ 6.85
450-500 lbs.	6.90@ 7.15	6.75@ 6.95	6.65@ 6.75	6.60@ 6.75	6.75@ 6.85

#### Medium:

250-500 lbs.	6.40@ 7.10	6.25@ 7.10	6.15@ 6.65	6.50@ 6.90	6.50@ 6.75
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### PIGS (Slaughter):

Med. & good, 90-120 lbs.	5.50@ 6.50	5.50@ 6.50			
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### Slaughter Cattle, Vealers and Calves:

#### STEERS, choice:

750-900 lbs.	12.50@14.00	11.75@13.00	11.25@13.00	11.50@13.00	
900-1100 lbs.	12.50@14.50	12.00@13.25	11.50@13.25	11.50@13.25	
1100-1300 lbs.	12.50@14.50	12.25@13.50	11.50@13.25	11.50@13.25	
1300-1500 lbs.	12.25@14.25	12.25@13.50	11.25@13.25	11.50@13.25	

#### STEERS, good:

750-900 lbs.	10.75@12.50	10.00@11.75	10.25@11.50	10.25@11.50	10.00@11.00
900-1100 lbs.	10.75@12.50	10.25@12.00	10.25@11.50	10.25@11.50	10.00@11.25
1100-1300 lbs.	10.75@12.50	10.50@12.25	10.25@11.50	10.25@11.50	10.00@11.25
1300-1500 lbs.	10.50@12.25	10.50@12.25	10.00@11.50	10.25@11.50	10.00@11.25

#### STEERS, medium:

750-1100 lbs.	9.25@10.75	8.50@10.25	8.75@10.25	8.75@10.25	8.25@10.00
1100-1300 lbs.	9.50@10.75	8.75@10.50	8.75@10.25	8.75@10.25	8.25@10.00

#### STEERS, common:

750-1100 lbs.	8.25@ 9.50	7.50@ 8.75	7.75@ 9.00	7.75@ 8.75	7.50@ 8.25
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#### STEERS, HEIFERS AND MIXED:

Choice, 500-750 lbs.	11.25@12.50	10.75@11.75	10.50@11.75	10.75@12.00	
Good, 500-700 lbs.	10.00@11.25	9.50@10.75	9.75@10.50	9.50@10.75	9.50@10.50

#### HEIFERS:

Choice, 750-900 lbs.	11.25@12.75	10.75@11.75	10.25@11.50	10.50@11.75	
Good, 750-900 lbs.	10.00@11.25	9.50@10.75	9.25@10.25	9.50@10.75	8.75@10.25
Medium, 500-900 lbs.	8.25@10.00	8.00@ 9.50	8.25@ 9.25	8.00@ 9.50	8.00@ 8.75
Common, 500-900 lbs.	7.25@ 8.25	7.00@ 8.50	7.00@ 8.25	7.00@ 8.50	7.00@ 8.00

#### COWS, all weights:

Good	8.00@ 9.00	7.25@ 8.25	7.25@ 7.75	7.25@ 8.25	7.25@ 8.00
Medium	7.00@ 8.00	6.25@ 7.25	6.50@ 7.25	6.50@ 7.25	6.50@ 7.25
Cutter and common	5.75@ 7.00	5.25@ 6.25	5.25@ 6.50	5.00@ 6.50	5.25@ 6.50
Canner	4.50@ 5.75	4.25@ 5.25	4.50@ 5.25	4.00@ 5.00	4.50@ 5.25

#### BULLS (Ylgs. Excl.), all weights:

Beef, good	7.75@ 8.50	7.50@ 8.00	7.85@ 7.85	7.75@ 8.25	7.25@ 7.75
Sausage, good	8.00@ 8.25	7.50@ 7.75	7.50@ 7.75	7.50@ 7.75	7.00@ 7.50
Sausage, medium	7.25@ 8.00	6.50@ 7.50	7.25@ 7.50	7.00@ 7.50	6.50@ 7.00
Sausage, cutter and com.	6.25@ 7.25	5.75@ 6.50	6.25@ 7.25	5.75@ 7.00	6.00@ 6.50

#### VEALERS, all weights:

Good and choice	10.00@12.00	11.25@12.50	9.00@11.00	9.50@12.00	9.50@11.50
Common and medium	8.00@10.00	9.00@11.25	7.50@ 9.00	7.00@ 9.50	7.00@ 9.50
Cull	6.00@ 8.00	5.00@ 9.00	5.50@ 7.50	5.50@ 7.50	4.50@ 7.00

#### CALVES, 400 lbs. down:

Good and choice	8.00@10.00	8.00@ 9.75	8.00@ 9.50	8.00@10.00	8.50@ 9.50
Common and medium	6.00@ 8.00	6.50@ 8.00	6.00@ 8.00	6.50@ 8.00	6.50@ 8.50
Cull	5.50@ 6.00	5.25@ 6.50	5.00@ 6.00	5.50@ 6.50	5.00@ 6.50

### Slaughter Lambs and Sheep:

#### SPRING LAMBS:

*Good and choice	11.00@11.35	10.75@11.50	10.50@10.75	10.35@10.75	10.65@10.85
*Medium and good	10.00@10.85	9.75@10.65	9.75@10.35	9.25@10.25	9.75@10.50
Common	8.50@ 9.75	7.75@ 9.50	8.25@ 9.75	8.00@ 9.00	8.25@ 9.50

#### YEARLING WETHERS (shorn):

Good and choice	9.25@ 9.90	8.75@ 9.50	8.00@ 9.00	8.50@ 9.50	
Medium	8.00@ 9.25	7.50@ 8.75	7.00@ 8.00	7.50@ 8.50	

#### EWES (shorn):

Good and choice	6.25@ 7.00	4.75@ 5.50	5.50@ 6.50	5.50@ 6.50	5.50@ 6.25
Common and medium	4.00@ 6.25	3.50@ 4.75	3.75@ 5.50	3.75@ 5.50	3.75@ 5.50

\*Quotations based on animals of current seasonal market weights and wool growth. Shorn animals with less than 60 days' wool growth quoted as shorn. \*Quotations on slaughter lambs of good and choice and of medium and good grades, as combined, represent lots averaging within the top half of the good and the top half of the medium grades, respectively.

## GELATINE IMPORTS & EXPORTS

Edible gelatine imported into the United States during January, 1941, totaled 41,896 lbs. valued at \$6,292; gelatine exported totaled 152,708 lbs.

## CHICAGO PACKER PURCHASES

Purchases of livestock in Chicago by the principal packers for the first three days this week were 20,608 cattle, 2,000 calves, 41,995 hogs and 18,800 sheep.

## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, March 15, 1941, as reported to The National Provisioner:

### CHICAGO

Armour and Company, 4,014 hogs; Swift & Company, 3,199 hogs; Wilson & Co., 8,210 hogs; Western Packing Co., Inc., 2,905 hogs; Agar Packing Co., 5,539 hogs; Shippers, 7,723 hogs; Others, 26,932 hogs.

Total: 33,610 cattle; 3,178 calves; 58,222 hogs; 53,428 sheep.

### KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,362	281	2,147	7,015
Cudahy Pkg. Co.	1,249	305	1,159	2,655
Swift & Company	1,207	296	1,729	3,149
Wilson & Co.	1,231	311	1,817	3,187
Indep. Pkg. Co.	410	...	...	...
Korabum Pkg. Co.	410	...	...	...
Others	2,048	232	2,949	5,779
Total	8,507	1,415	9,551	21,735

### OMAHA

	Cattle and Calves	Hogs	Sheep
Armour and Company	4,848	5,747	6,654
Cudahy Pkg. Co.	3,550	3,793	6,281
Swift & Company	3,543	3,951	5,074
Wilson & Co.	1,387	3,077	1,628
Others	7,814	...	...

Cattle and calves: Eagle Pkg. Co., 12; Greater Omaha Pkg. Co., 59; Geo. Hoffman, 47; Lewis Pkg. Co., 493; Nebraska Beef Co., 434; Omaha Pkg. Co., 187; John Roth, 111; So. Omaha Pkg. Co., 603.

Total: 15,194 cattle and calves; 23,482 hogs; 19,617 sheep.

### EAST ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,213	1,113	8,016	1,741
Swift & Company	2,349	2,098	7,344	2,366
Hunter Pkg. Co.	1,121	92	9,744	623
Hell Pkg. Co.	...	...	2,506	...
Krey Pkg. Co.	...	...	4,013	...
Laclede Pkg. Co.	...	...	1,250	...
Sieloff Pkg. Co.	...	...	1,306	...
Shippers	2,529	1,553	14,617	...
Others	2,723	89	3,587	586
Total	10,935	4,913	52,355	5,296

### ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift & Company	1,540	295	5,411	14,437
Armour and Company	1,910	282	4,835	7,596
Others	1,084	16	963	8,719

Total: 4,543 cattle; 593 calves; 10,989 hogs; 25,752 sheep.

Not including 490 hogs bought direct.

### SIoux CITY

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	2,090	57	8,818	4,849
Armour and Company	2,127	32	9,169	4,011
Swift & Company	1,725	40	5,394	5,396
Shippers	3,832	37	7,891	102
Others	239	11	57	...
Total	10,063	177	31,029	12,358

### WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	1,165	450	4,164	4,228
Wichita D. B. Co.	6	...	...	...
Dunn Ostertag	89	...	94	...
Fred W. Doid	149	...	578	...
Sundowner Pkg. Co.	349	...	295	...
Pioneer Pkg. Co.	54	...	...	...
Keefe Pkg. Co.	14	...	...	...
Others	1,113	...	471	65
Total	2,626	450	5,572	4,293

Not including 1,013 hogs bought direct.

### DENVER

	Cattle	Calves	Hogs	Sheep
Armour and Company	931	100	2,338	6,252
Swift & Company	803	107	2,336	4,019
Cudahy Pkg. Co.	854	47	1,810	1,952
Others	1,075	164	1,713	10,626
Total	3,663	478	7,997	22,849

### OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,623	747	3,513	1,034
Wilson & Co.	1,558	722	3,694	1,142
Others	252	8	1,324	...

Total: 3,433 cattle; 1,477 calves; 8,531 hogs; 2,170 sheep.

Not including 23 cattle and 2,510 hogs bought direct.

### FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,677	270	4,980	3,281
Swift & Company	1,274	268	2,988	3,144
Blue Bonnet Pkg. Co.	249	11	988	4
City Pkg. Co.	70	2	799	...
Rosenblatt Pkg. Co.	22	1	25	13
Total	3,292	552	9,785	6,442

### ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour and Company	3,040	2,187	14,272	4,184
Rifkin Pkg. Co.	775	27	...	...
Swift & Company	5,560	3,977	20,986	4,614
United Pkg. Co.	2,320	239	...	...
Cudahy Pkg. Co.	732	1,958	...	...
Others	2,197	1,320	...	...
Total	14,624	9,708	35,258	8,798

### INDIANAPOLIS

	Cattle	Calves	Hogs	Sheep
Kingan & Co.	1,529	489	16,742	2,253
Armour and Company	710	315	2,508	...
Hilgemeler Bros.	10	...	1,275	...
Stumpf Bros.	...	...	132	...
Stark & Weiszel	117	51	650	...
Wabnitz and Deters	54	111	434	43
Maass Hartman Co.	44	32	...	...
Shippers	2,003	1,370	19,902	2,460
Others	896	96	356	191
Total	5,363	2,414	41,909	4,947

### CINCINNATI

	Cattle	Calves	Hogs	Sheep
S. W. Gall's Sons	...	17	...	95
E. Kahn's Sons	536	352	10,228	920
Lohrey Packing Co.	2	...	321	...
H. H. Meyer Pkg. Co.	8	...	4,257	...
J. Schlachter	133	132	...	14
J. & F. Schroth P. Co.	16	...	3,061	...
J. F. Stegner Co.	340	387	...	...
Others	969	642	745	91
Total	2,115	1,530	20,757	1,120

Market Shipments: 111 cattle, 2 calves, 2,175 hogs.

Not including 986 cattle, 5 calves, 7,497 hogs and 499 sheep bought direct.

### RECAPITULATION

#### CATTLE

	Week ended Mar. 15	Prev. week	Cor. week 1940
Chicago	33,610	30,046	32,544
Kansas City	8,507	9,388	9,286
Omaha	15,194	13,270	13,798
East St. Louis	10,935	10,236	11,316
St. Joseph	4,543	3,916	4,192
Sioux City	10,063	8,344	8,816
Oklahoma City	3,433	4,024	2,510
Wichita	2,626	3,440	1,592
Denver	3,663	4,308	3,494
St. Paul	14,624	12,881	13,125
Milwaukee	3,669	3,476	3,278
Indianapolis	5,363	5,100	5,943
Cincinnati	2,115	2,022	2,751
Ft. Worth	3,292	4,528	3,571
Total	121,637	114,979	116,216

#### HOGS

	Week ended Mar. 15	Prev. week	Cor. week 1940
Chicago	58,222	50,933	68,694
Kansas City	9,551	7,442	12,812
Omaha	23,482	18,853	46,182
East St. Louis	52,355	46,294	55,656
St. Joseph	10,939	10,233	19,160
Sioux City	31,029	29,371	37,884
Oklahoma City	8,531	10,351	6,011
Wichita	5,572	5,599	4,510
Denver	7,997	8,502	8,847
St. Paul	35,258	33,694	55,357
Milwaukee	8,248	7,783	10,523
Indianapolis	41,909	38,091	43,706
Cincinnati	20,757	20,127	19,287
Ft. Worth	9,785	12,387	8,096
Total	323,455	297,660	392,715

#### SHEEP

	Week ended Mar. 15	Prev. week	Cor. week 1940
Chicago	53,428	41,366	52,718
Kansas City	21,735	18,578	23,717
Omaha	19,617	9,525	16,500
East St. Louis	5,296	3,185	5,539
St. Joseph	25,752	23,138	23,473
Sioux City	12,358	7,277	7,886
Oklahoma City	2,176	1,617	2,821
Wichita	4,293	3,268	3,434
Denver	22,849	16,622	24,743
St. Paul	8,798	8,961	7,758
Milwaukee	1,131	1,411	1,091
Indianapolis	4,947	4,011	4,607
Cincinnati	1,530	1,447	1,726
Ft. Worth	6,442	8,087	9,085
Total	190,352	148,473	185,078

\*Cattle and calves. †Not including directs.

## CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods.

### RECEIPTS

	Cattle	Calves	Hogs	Sheep
Mon., March 10	33,113	760	20,377	18,878
Tues., March 11	61,333	1,575	17,389	5,515
Wed., March 12	7,088	235	9,244	5,499
Thurs., March 13	6,129	976	22,720	16,779
Fri., March 14	1,196	319	16,076	10,280
Sat., March 15	200	...	6,300	2,500

\*Total this week: 33,859 cattle, 3,871 calves, 92,116 hogs, 59,521 sheep.  
 Prev. week: 81,313 cattle, 3,843 calves, 70,534 hogs, 43,391 sheep.  
 Year ago: 35,812 cattle, 5,555 calves, 104,789 hogs, 56,877 sheep.  
 Two years ago: 33,324 cattle, 6,417 calves, 70,000 hogs, 53,519 sheep.

### SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Mon., March 10	2,996	29	3,322	6,679
Tues., March 11	1,889	73	1,303	2,774
Wed., March 12	2,459	96	270	361
Thurs., March 13	1,730	72	1,874	3,617
Fri., March 14	358	139	1,054	2,689
Sat., March 15	100	...	...	500

Total this week: 9,512 cattle, 349 calves, 7,723 hogs, 16,500 sheep.  
 Previous week: 8,612 cattle, 249 calves, 5,841 hogs, 12,877 sheep.  
 Year ago: 10,121 cattle, 583 calves, 5,910 hogs, 16,500 sheep.  
 Two years ago: 8,330 cattle, 207 calves, 3,449 hogs, 27,891 sheep.

\*Including 251 cattle, 699 calves, 33,986 hogs and 11,025 sheep direct to packers.

†All receipts include directs.

### MARCH AND YEAR RECEIPTS

Receipts thus far this month and year to date with comparisons:

	1941	1940	Gain	Loss
Cattle	65,288	71,427	359,752	383,745
Calves	7,729	10,138	41,097	47,512
Hogs	177,148	225,037	1,061,139	1,347,491
Sheep	106,708	114,921	477,774	518,896

†All receipts include directs.

### WEEKLY AVERAGE PRICE OF LIVESTOCK

	Cattle	Hogs	Sheep	Lambs
Week ended Mar. 15	\$10.75	\$7.55	\$6.00	\$10.90
Previous week	10.75	7.60	6.00	10.55
1940	9.40	5.10	5.50	10.06
1939	10.50	7.40	5.00	9.00
1938	8.65	9.35	5.00	9.10
1937	11.05	10.15	7.50	12.85
1936	8.50	10.30	5.55	10.15
Av. 1936-40	\$9.60	\$8.45	\$5.65	\$10.15

### SUPPLIES FOR CHICAGO PACKERS

	Cattle	Hogs	Sheep
Week ended Mar. 15	24,347	84,398	43,021
Previous week	22,476	73,830	30,121
1940	25,613	98,393	39,590
1939	24,945	66,396	37,273
1938	114,233	87,719	42,827
1937	27,139	71,933	31,057

### HOG RECEIPTS, WEIGHTS AND PRICES

	No.	Wt., lbs.	Prices—Top	Av.
*Week ended Mar. 15	92,100	280	\$8.05	\$7.55
Previous week	79,534	257	8.05	7.60
1940	104,684	251	5.60	5.10
1939	70,000	252	8.00	7.46
1938	66,244	252	9.75	9.35
1937	80,511	246	10.45	10.15
1936	63,750	246	10.85	10.30
Av. 1936-40	77,000	249	\$8.95	\$8.45

\*Receipts and average weight for week ending March 15, 1941, estimated.

### CHICAGO HOG SLAUGHTERS

Hog slaughters at Chicago under federal inspection for week ending March 14:

Week ending Mar. 14.....	87,954
Previous week .....	87,645
Year ago .....	100,363
Two years ago.....	70,782

## SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 16 centers for the week ended March 15:

### CATTLE

	Week ended Mar. 15	Prev. week	Cor. week, 1940
Chicago†	22,490	20,573	24,192
Kansas City	9,922	10,731	11,849
Omaha*	15,286	12,271	14,448
East St. Louis	4,406	7,829	8,852
St. Joseph	4,884	4,166	4,856
Sioux City	6,880	5,333	6,251
Wichita	5,076	3,872	4,360
Fort Worth	5,844	5,352	4,860
Philadelphia	1,631	1,708	1,940
Indianapolis	1,617	1,324	1,489
New York & Jersey City	8,000	8,019	9,052
Oklahoma City	4,953	5,020	3,448
Cincinnati	2,779	2,779	3,135
St. Paul	3,700	4,344	3,705
St. Paul	11,695	10,244	10,050
Milwaukee	3,445	3,003	3,133
Total	112,084	107,289	113,620

\*Cattle and calves. †Not including directs.

### HOGS

Chicago	87,954	87,645	100,863
Kansas City	30,063	29,064	27,891
Omaha	32,339	30,701	32,430
East St. Louis	58,781	64,195	67,333
St. Joseph	10,901	10,233	13,683
Sioux City	32,850	31,155	33,737
Wichita	6,585	4,935	7,478
Fort Worth	9,785	12,887	8,066
Philadelphia	15,647	15,219	16,993
Indianapolis	18,369	18,317	18,741
New York & Jersey City	42,056	42,590	47,860
Oklahoma City	10,681	12,437	7,319
Cincinnati	18,949	18,054	16,469
Denver	5,128	8,897	6,613
St. Paul	35,238	38,684	35,357
Milwaukee	8,237	7,768	10,534
Total	426,583	428,131	465,897

†Includes National Stock Yards, East St. Louis, Ill., and St. Louis, Mo.

### SHEEP

Chicago†	36,373	26,673	37,034
Kansas City	21,735	18,578	23,717
Omaha	21,872	15,052	22,107
East St. Louis	5,296	3,165	5,539
St. Joseph	22,033	20,668	18,968
Sioux City	12,788	8,648	8,561
Wichita	4,293	3,268	3,434
Fort Worth	6,442	8,087	9,065
Philadelphia	1,977	1,999	2,865
Indianapolis	2,235	2,051	1,956
New York & Jersey City	55,979	51,399	48,949
Oklahoma City	2,176	6,617	3,321
Cincinnati	1,235	714	1,775
Denver	5,212	4,869	5,453
St. Paul	8,798	8,961	7,758
Milwaukee	1,131	1,411	1,091
Total	209,600	182,160	201,064

†Not including directs.

## LIVESTOCK AT 67 MARKETS

February receipts, local kill, shipments, as reported by U. S. Agricultural Marketing Service:

### CATTLE

	Receipts	Local slaughter	Shipments
Feb., 1941	931,118	581,883	344,933
Feb., 1940	870,814	566,795	302,682
Feb. 5-yr. av.	902,441	588,589	314,031

### CALVES

Feb., 1941	382,158	245,954	130,228
Feb., 1940	376,418	242,823	130,309
Feb. 5-yr. av.	419,978	283,868	137,007

### HOGS

Feb., 1941	2,512,067	1,817,377	695,629
Feb., 1940	2,921,737	2,073,770	841,453
Feb. 5-yr. av.	2,151,120	1,489,273	657,796

### SHEEP AND LAMBS

Feb., 1941	1,415,503	849,604	568,147
Feb., 1940	1,424,428	862,506	559,484
Feb. 5-yr. av.	1,581,223	951,968	633,135

## PACIFIC COAST LIVESTOCK

Receipts for 5 days ended March 14:

	Cattle	Calves	Hogs	Sheep
Los Angeles	3,956	1,107	2,474	1,000
San Francisco	600	30	1,900	960
Portland	2,500	250	3,435	3,250

## MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Department of Agriculture, Agricultural Marketing Service)

### WESTERN DRESSED MEATS

	NEW YORK	PHILA.	BOSTON
STEERS, carcass			
Week ending March 15, 1941	9,496	2,544	2,376
Week previous	9,560	2,536	2,678
Same week year ago	9,499	2,446	2,500
COWS, carcass			
Week ending March 15, 1941	1,022	1,037	2,537
Week previous	846	1,354	2,631
Same week year ago	841	1,021	2,343
BULLS, carcass			
Week ending March 15, 1941	329	898	183
Week previous	312	722	197
Same week year ago	304	535	15
VEAL, carcass			
Week ending March 15, 1941	12,603	1,228	736
Week previous	12,037	1,375	1,074
Same week year ago	13,665	1,609	848
LAMB, carcass			
Week ending March 15, 1941	44,929	14,679	18,458
Week previous	43,719	15,976	20,346
Same week year ago	42,813	12,963	17,877
MUTTON, carcass			
Week ending March 15, 1941	1,782	187	80
Week previous	1,664	330	1,315
Same week year ago	2,304	456	1,204
PORK CUTS, lbs.			
Week ending March 15, 1941	2,595,033	474,832	369,932
Week previous	2,492,025	416,304	407,650
Same week year ago	2,569,810	437,852	454,067
BEEF CUTS, lbs.			
Week ending March 15, 1941	403,188		
Week previous	333,691		
Same week year ago	451,931		
LOCAL SLAUGHTERS			
CATTLE, head			
Week ending March 15, 1941	8,006	1,631	
Week previous	8,019	1,708	
Same week year ago	9,052	1,940	
CALVES, head			
Week ending March 15, 1941	12,793	2,256	
Week previous	13,111	2,018	
Same week year ago	12,945	2,371	
HOGS, head			
Week ending March 15, 1941	41,938	15,647	
Week previous	42,590	15,219	
Same week year ago	46,955	16,993	
SHEEP, head			
Week ending March 15, 1941	55,979	1,977	
Week previous	51,399	1,990	
Same week year ago	48,949	2,336	

Country dressed product at New York totaled 7,352 veal, 14 hogs and 299 lambs. Previous week 7,606 veal, 3 hogs and 248 lambs.

## WEEKLY INSPECTED KILL

Packers at 27 principal packing centers of the country for the week ended March 14 slaughtered 652,931 hogs, a slight increase over slaughter for the previous week, but about 17,000 less than for the same week in 1940. Total slaughter for 1941 to March 14 was 7,576,877 hogs compared with 8,814,211 head a year ago, and 6,339,198 in 1939.

Number of animals processed in 27 centers for week ended March 14:

	Cattle	Calves	Hogs	Sheep
New York Area*	8,006	12,441	42,056	55,935
Phila. & Balt.†	2,855	1,223	26,863	1,159
Ohio-Indiana				
Group‡	7,631	3,441	50,498	7,188
Chicago§	23,959	4,627	87,954	49,461
St. Louis Area¶	9,433	5,938	58,781	7,202
Kansas City	8,963	2,933	30,063	17,540
Southwest Group¶	11,848	3,504	84,530	35,338
Omaha	15,130	835	32,339	20,514
Sioux City	5,975	123	32,850	12,160
St. Paul-Wisc.				
Group¶	20,951	29,181	98,148	17,402
Interior Iowa & So. Minn.†	14,798	5,403	158,799	40,518
Total	127,519	60,649	652,931	264,715
Total prev. week	126,195	69,911	650,179	276,243
Total last year, 125,427	70,963	860,888	228,941	

\*Includes New York City, Newark, and Jersey City. †Includes Cincinnati and Cleveland, Ohio. ‡Includes Indianapolis, Ill. §Includes National Stockyards and East St. Louis, Ill., and St. Louis, Mo. ¶Includes So. St. Joseph, Wichita, Oklahoma City, and Ft. Worth. †Includes St. Paul, So. St. Paul, and Newport, Minn., and Madison and Milwaukee, Wis. ‡Includes Albert Lea and Austin, Minn., and Cedar Rapids, Des Moines, Ft. Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, and Waterloo, Iowa.

Packing plants included in the above tabulation slaughtered, during the calendar years 1939 and 1940, approximately 74 per cent of the cattle, calves and hogs, and 52 per cent of the sheep and lambs that were slaughtered under federal inspection during those two years.

## CANADIAN LIVESTOCK PRICES

	Week ended Mar. 13	Last week	Same week 1940
STEERS			
Toronto	\$ 9.00	\$ 9.95	\$ 7.50
Montreal	9.50	8.75	7.75
Winnipeg	9.25	9.00	7.00
Calgary	9.00	9.50	7.00
Edmonton	8.50	8.50	6.75
Prince Albert	7.75	8.00	...
Moose Jaw	8.00	8.00	6.50
Saskatoon	8.00	8.75	6.75
Regina	8.50	8.50	6.50
Vancouver	9.25	8.75	7.00
VEAL CALVES			
Toronto	\$12.50	\$13.00	\$11.50
Montreal	12.50	13.00	11.00
Winnipeg	10.50	11.00	9.50
Calgary	11.00	11.00	9.25
Edmonton	10.00	10.00	10.00
Prince Albert	9.00	9.00	7.75
Moose Jaw	10.00	9.00	...
Saskatoon	10.50	11.50	9.50
Regina	10.50	11.00	9.50
Vancouver	11.00	10.00	8.50
HOG CARCASSES*			
Toronto	\$11.60	\$11.50	\$12.25
Montreal	11.70	11.60	12.45
Winnipeg	10.45	10.45	11.45
Calgary	10.35	10.20	11.35
Edmonton	10.25	10.10	11.25
Prince Albert	10.10	10.10	11.05
Moose Jaw	9.90	9.90	...
Saskatoon	10.00	10.00	11.05
Regina	10.05	10.05	...
Vancouver	11.35	11.10	...

\*Official Canadian hog grades are now on carcass basis, quotations from BI Grade. Grade A, \$1.00 premium.

	GOOD LAMBS
Toronto	\$11.25
Montreal	9.00
Winnipeg	10.00
Calgary	9.65
Edmonton	9.50
Prince Albert	9.00
Moose Jaw	9.00
Saskatoon	9.00
Regina	8.50
Vancouver	...



# CLASSIFIED ADVERTISEMENTS

Advertisements on this page, 10c per word per insertion, minimum charge \$2.00. Position wanted, special rate 7c per word, minimum charge \$1.40. Count address or box number as four words. Headline 70c extra. 70c per line for listings.

## Position Wanted

**EXPERT** all-around sausage maker wants position in small or medium sized Packinghouse. Best of health and sober. Age 60. Box W-159, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

### Manager or Superintendent

My 23 years' experience with both large and independent packers will prove of value to you. Employed at present, desire change. Prefer Northern or Eastern location. W-78, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

**YOUNG MAN**, married, at present employed, desires change, taking full charge of ham processing and specialties. W-208, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

**Livestock Buyer**, cattle, veal, lamb, expert on markets and farmers. Can perform any plant operation, figuring costs, and boning experience. Now employed, army deferred, will consider change of location. W-209 THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

### For Quick Results

Is a piece of extra machinery or equipment taking up valuable space in your plant? If so, an advertisement in this space will bring you results quickly and economically. For information write THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

## Equipment Wanted

### Packing Equipment Wanted

Wanted for user 2-50 and 100 lb. Silent Cutters 2-50 and 100 lb. Stuffers; 2-100 and 200 lb. Mixers; 8-Grinders; Filter Press. Lard Cooling Roll. No dealers. W-718, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

### Wanted to Buy

D.C. MOTORS and generator sets, preferably 230 volt; also large steam engines of late type. We are offering very attractive prices for imported salt sacks. Send us a list of what you have to offer. W-207, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

**WANTED**—For small slaughtering plant, capacity ten cattle, calves, hogs daily, will pay cash for complete outfit. Charles Cohen, Box 343, Herkimer, N. Y.

**READ THIS PAGE FOR OPPORTUNITIES**

## Men Wanted

**FIRST CLASS** specialty man on loaves, etc. Kindly Apply To W-200, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

**WANTED**, experienced casing salesman, acquainted with eastern trade, capable of taking charge of sales organization. W-194, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

**WANTED**: First-class Sausage Foreman for local eastern house. State age, nationality and salary wanted. W-204, THE NATIONAL PROVISIONER, 300 Madison Ave., New York, N. Y.

**SAUSAGE MAKER** WANTED for medium size New York State Plant. Must have practical knowledge of latest manufacturing methods. Good salary and working conditions guaranteed to man qualifying. Apply at once. Our men have been advised of this ad and all replies held strictly confidential. It will be worthwhile to investigate this opening. Complete handling of help optional with applicant. Apply W-205, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

**WANTED**: Following killing gang—must be experienced and sober. Steady employment. New York State.

- 2 floormen or cattle skinner
- 1 all around man for hog killing department
- 1 casing man to clean all types of casings.

Apply W-206, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

## Business Opportunities

**SMALL PACKINGHOUSE** for sale at reasonable price. Equipped with Diesel motor refrigeration. Located 30 miles northwest of Chicago. W-203, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

**NO SALTSPOTS**, no weak or sprinkly Sausage Skins, no salt-spotted Hides and Skins by using, strictly according to the instructions, as additional material, Cassomle Improving Salt. One lb. sufficient for the treatment of 200 bundles Sheep or Hog Casings or 5 dozen Hides, \$3.00—one cwt. \$278.—c and f cash with order. Oscar Sommer, 104. Cliffords Inn, Fleet St., London EC4 cables: sommer 104 cliffordsinn london.

## Personal

### Do You Know His Location?

Anyone knowing where Mr. Francis Herbert McFarland, formerly of Pittsburgh, Penna., can be located, please report to P.O. Box 1, Ingomar, Penna.

## Equipment for Sale

### Good Used Equipment

- 1—Southwark 500-ton vert. Hyd. Rendering Press.
  - 1—Meakin horizontal continuous Cracking Press.
  - 2—Allbright-Nell 4x9' Lard Cooling Rolls.
  - 1—Enterprise No. 166 Grinder, belt drive.
  - 1—Sander Meat Grinder, 8" plate, pulley drive.
  - 10—Dopp and Aluminum Kettles.
  - 2—Ball & Jewell No. 2 Rendering Grinders, m.d.
  - 5-9'x19' Revolving Percolators, or Degreasers.
  - 1000 Feet Drag or Scraper Conveyor.
  - 5—Bartlett & Snow Tankage Dryers.
  - 5—Ice Breakers and Crushers.
  - 2—Brecht 200-lb. Stuffers, without tubes.
  - 5—Mixers and Filter Presses.
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